

# THE NATIONAL PROVISIONER

**AUGUST 7 • 1948**  
INDIANA UNIVERSITY

Leading Publication in the Meat Packing and Allied Industries Since 1891

AUG 10 1948

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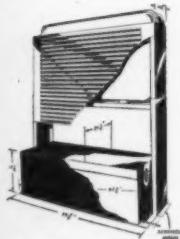


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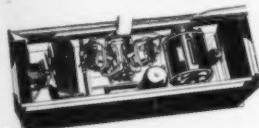
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OF PERISHABLES . . .

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## THE NATIONAL PROVISIONER

Volume 119

AUGUST 7, 1948

Number 6

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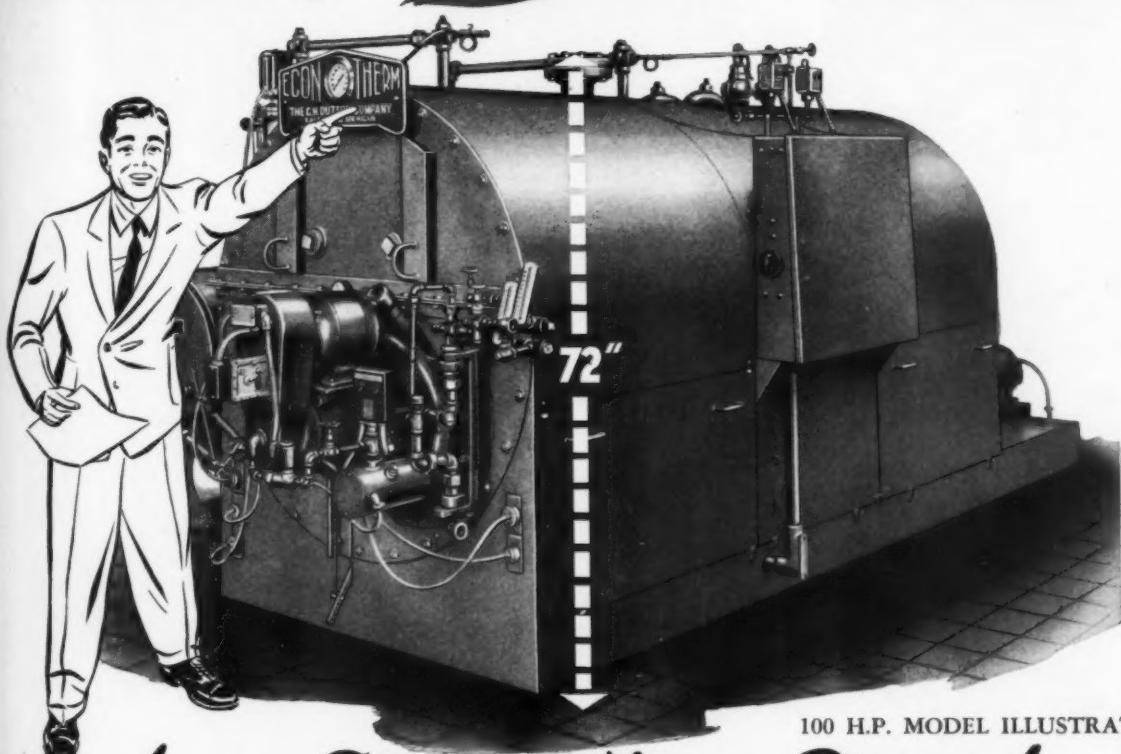
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We are in a position to furnish certain of the more popular models for immediate delivery and on some of the others better than average . . . investigate today.

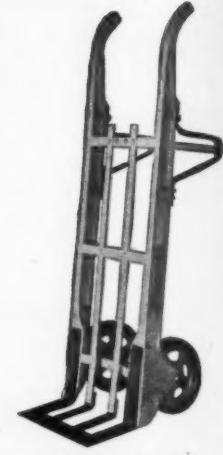
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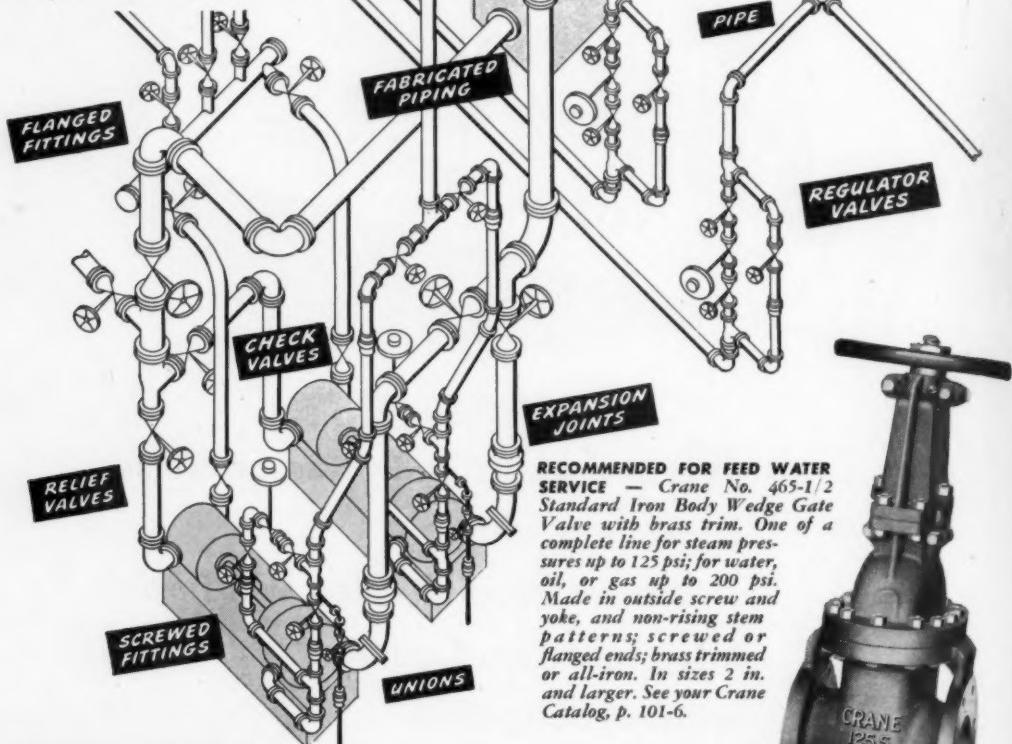
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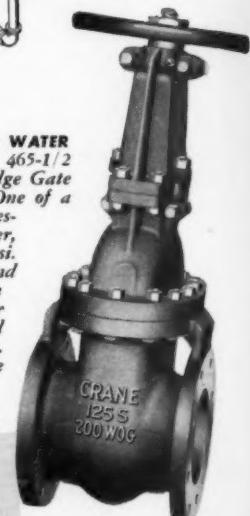
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FOR EVERY PIPING SYSTEM

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## INSTALL A BOSS

### BOSS JUNIOR JERKLESS HOG HOIST

Capacity 175 hogs  
per hour

The BOSS Junior is self-contained. Built of rigid angle iron faced with steel plate, it requires no support from other members of the hog killing department. It is simple to install, safe to operate and requires no adjustments. Minimum floor space requirement allows maximum sticking and bleeding rail, and direct connection with rail forms continuous, unbroken rail from shackling pen to scalding tub. Hoists 75 feet per minute and operates without jerk or miss. Special attachment permits use for calves and sheep. Write

Belt, chain or worm drive. Right or left discharge. Write  
for details and specifications.

### BOSS SENIOR JERKLESS HOG HOIST

Capacity 400 hogs  
per hour

This hoist is also self-contained, is built of rigid angle iron with steel plate face, and requires no other supporting members. Simple of installation and safe in operation, it requires no periodical adjustments as do hoists built without complete structure. This hoist, like the BOSS Junior, is built for direct connection with bleeding rail, thus forming a continuous, unbroken rail from shackling pen to scalding tub. Special attachment permits use for calves and sheep. Furnished single or double, right or left discharge, it operates smoothly without jerk or miss. Choice of drives available to fit your plant requirements. Write for details and specifications.



**BOSS**  
CHAS. G. SCHMIDT

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## Meet New U.S. Ruling!

**STERILIZE AFTER *Each*  
DEHORNING OPERATION!**



Cover of Globe-Black Dehorner prevents splashing of sterilizing water and acts as safety device. Note foot lever which operates knives.



Dehorner in operation at one Armour & Co. plant. Capacity: 145 heads per hour. Knives are sterilized after each dehorning operation.

With the Globe-Black Dehorner, it's easy to meet the new Department of Agriculture regulation. Not only can you sterilize after *each* dehorning operation, you can do it *automatically*. Capacity is 145 heads per hour!

Operation is quick and efficient. Sixty pounds of air pressure is released simply by pressing a foot pedal—two razor-sharp knives mesh instantly, and the horn is

sheared without leaving a trace of hide on the skull. Place the cover in down position and pull a lever—sterilizing water sprays the knives. The cover prevents splashing and makes it impossible to insert anything between the knives during sterilization.

*Write for complete details*



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**The GLOBE Company**

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

## ALL EXHIBIT SPACE IS ALREADY RESERVED FOR INSTITUTE CONVENTION

Requests for exhibit space at the American Meat Institute's forty-third annual meeting at the Waldorf-Astoria hotel, New York city, September 20, 21 and 22, have been in greater demand this year than ever before, the Institute reports. Every available inch in the three rooms set aside for packinghouse equipment and supply companies has long been reserved.

All exhibits this year will be on the same floor level as the ballroom in which the meeting sessions will be held—the Jade Room, the Basildon Room and the Astor Gallery. The PROVISIONER will publish a complete list of all exhibitors and their exhibit spaces in the next issue.

Fred Waring and the entire organization of the "Meat and Music" radio show, broadcast twice weekly over NBC stations under the sponsorship of the AMI, will present a concert at the annual dinner on Tuesday evening, September 21.

The Institute has requested that meat packers promptly send them the names of the persons from their firms who will attend the convention. Registration blanks for this purpose have been mailed to all members.

## NARMD Want Meat Prices Explained; Ask Packers to Alter Some Practices

The National Association of Retail Meat Dealers, at its annual convention in Chicago this week, went on record as favoring widespread publication of facts explaining current high meat prices, in order to help prevent the retailer from receiving unjust blame for the situation and to help offset recent buying resistance. The NARMD specifically asked the American Meat Institute to use its advertising facilities to educate the public on reasons for high prices.

Several resolutions condemning practices of meat packers and wholesalers and other food manufacturers, were passed by the association. One resolution asked packers to discontinue selling directly to hotels and restaurants, a practice which the NARMD says has increased tremendously in recent years. The association also opposed the practice of food manufacturers of selling their products to firms or corporations for distribution to their employees or business friends as premiums or gifts at Christmas time, or at any other time.

(Continued on page 18.)

## Canada Lifts Controls on Export of Live and Dressed Lamb, Mutton

Canadian controls on the exportation of sheep, lambs, mutton and lamb carcasses and by-products were terminated on August 3. The controls had been in effect since 1942 except for a portion of 1944 and 1945.

The U. S. Department of Agriculture reports that the action of the Canadian government in abolishing the controls apparently was taken in view of the approaching heavy marketing season, and because the items involved are not included in the United Kingdom meat contract with Canada.

Prior to World War II the United States imported from Canada from 2,000 to 4,000 head of sheep annually, mostly for breeding purposes. Canada first established export control of sheep about October 1, 1942 as a part of wartime controls. The ban was lifted temporarily September 29, 1944 but re-imposed July 6, 1945 when Canadian meat rationing was re-instituted. About 135,000 head of sheep and lambs were exported to the United States in the last three months of 1944, and about 92,000 head were exported during the first six months of 1945 prior to the resumption of export controls over sheep and lambs.

Since present sheep numbers in Canada are less than 60 per cent of the number four years ago, it is unlikely that the volume of sheep that will enter the United States during the remainder of 1948 will approach the number that came in during 1944 when the controls were first lifted. Present United States tariff duties on sheep and lambs are \$1.50 per head, while rates on mutton and lamb are 2.5 and 3.5c per pound, respectively.

A year ago the Canadian government removed its export restrictions on poultry following failure of the United Kingdom to renew its contract for dressed poultry. Export restrictions on live cattle and hogs and on beef and pork are still in effect. Canada has a contract to sell beef and bacon to the United Kingdom.

## CIO CONFERENCE CALLED

According to a publication of the Swift Chicago plant Local 28 of the UPWA, CIO, a national one-day conference will be held in Cedar Rapids, Ia., Sunday, August 15, to "discuss and recommend action on the recent 'purge' of International staff members who were actively engaged in the election of officers in the convention in Chicago last month." The paper stated that all CIO locals will be represented.

## Congress Gives Icy Eye to Ceiling and Rationing Proposals

ADMINISTRATION plans for price controls and rationing on meat and other basic commodities were given short shrift in Congress this week and it appears that the special session will end soon without paying much attention to the anti-inflation program proposed by President Truman.

Paul Porter, former administrator of the Office of Price Administration, took his rollback, wage regulation, rationing and inventory control proposals before the Senate banking committee early this week but was given as little support there as he received from the House group a week earlier (see THE NATIONAL PROVISIONER of July 31, page 17).

Secretary of Agriculture Brannan also appeared before the Senate committee in support of meat price control and rationing. He predicted higher meat prices through the rest of this year (see page 12) and offered two programs for accomplishing meat price and rationing control. One would involve an "animal-to-consumer freeze," and the other a scrip money and rationing ticket program which would apply only to the consumer. The committee made it clear that it did not intend to consider direct price control and rationing at the present session of Congress.

Late in the week it appeared that the only anti-inflation measure which would pass Congress would be a bill giving the Federal Reserve Board additional power to control bank credit expansion, reimpose wartime consumer credit restrictions and raise the gold reserves that Federal Reserve Banks must hold against deposits and currency.

Rumors still persist in Washington that a meeting was held about a week ago at which meat industry representatives were asked by government officials to do something about meat prices and were also requested for information on the proportion of meat inventories suitable for Army purchase.

## ANTI-TRUST INDICTMENT

In an anti-trust case which may have widespread implications, eight Chicago dairies were indicted by a special federal grand jury late last week for price conspiracy. They were charged with dividing business among themselves to eliminate competition.

Following the indictment the jury was dismissed, with no action being taken on an investigation of pricing practices in the meat packing industry.

# PEOPLE LIKE MEAT

*and they keep pressing with their dollars for more than is available*

**B**UYERS' STRIKES against meat prices will have to be more general and sustained than they have been in the past in order to have much effect on meat and livestock prices in the next few months.

The scattered reduction in meat purchases resulting from local campaigns, such as the one currently underway at Dallas, Tex., and the individual abstinance of housewives all over the country, are bucking the seasonal decline in livestock and meat supplies. Bidders and their purchasing power are being withdrawn from the meat market—but the available supply is shrinking at the same time.

Consumers could break and hold meat prices at a considerably lower level—but it is improbable that they will do so.

Secretary of Agriculture Brannan this week told the Senate banking and currency committee that meat prices would be higher through the rest of this year. He suggested two programs for accomplishing meat price and rationing control. One would involve an "animal-to-consumer freeze," and the other a scrip money and rationing ticket program which would apply only to the consumer. The committee, however, does not intend to consider direct price control and rationing at the present session of Congress, according to reports.

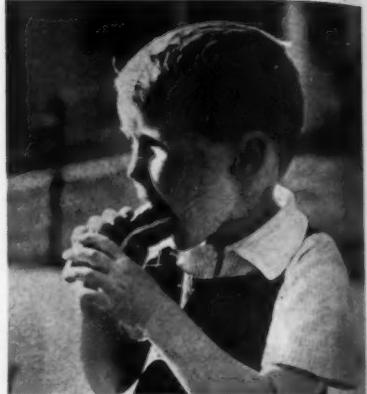
In a recent review of the livestock and meat situation the U. S. Department of Agriculture predicted that commercial production in the last half of this year may be 10 per cent below 1947. In its seasonal decline production will reach the lowest level of the year in the late summer and early fall. As meat supplies decrease, prices of meat are expected to increase further. Demand for meat is stronger than a year earlier because of higher wages and other income.

Why are meat and livestock prices at record high levels?

R. J. Eggert, associate director of the department of marketing of the American Meat Institute, this week gave some of the reasons to the members of the National Association of Retail Meat Dealers at their annual meeting in Chicago:

Meat prices are established by all consumers, as a group, and by what they are able to pay for the available supply. A larger supply results in a lower price, if there is no change in consumers' desires and ability to pay. The more all consumers, as a group, are willing and able to pay, the higher the price, if there is no change in the meat supply. Meat prices are up because—

1. There is less meat now than last winter, due to seasonal reduction in



livestock marketings, and there is even less meat than a year ago, largely resulting from the sharply decreased corn crop last year.

2. Consumer incomes, as a group, are at a record peak—nearly triple prewar—and there are 16,000,000 more jobs.

3. The population of the United States is now 145,000,000 compared with 130,000,000 ten years ago.

4. Distribution of incomes is wider than in the prewar period. Some people are eating more meat than ever before, but this leaves less for others. The real income of the average person is one-fourth greater than in 1939, after adjusting personal income for increased taxes, higher cost of living and population increase.

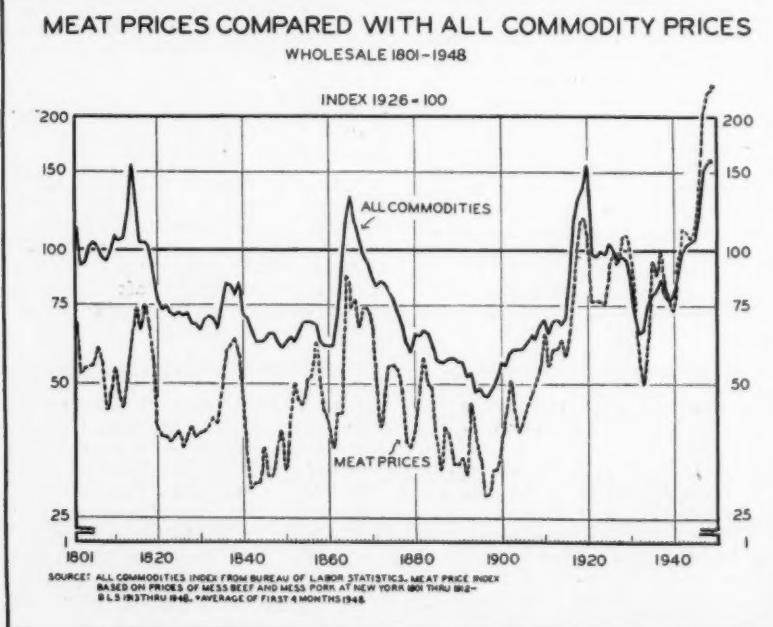
5. Other factors have arisen, such as better understanding of the value of meat in the diet, habit influence of large per capita consumption of meat by the armed forces, wide publicity meat received during the war and expansion in consumer credit.

Eggert did, however, predict some improvement in overall meat supplies by October.

"It is expected," he said, "that meat supplies this fall and winter will be about 10 per cent larger than supplies now available. Highly favorable prospects for a record feed grain production this summer and fall (up one-third from the short crop of a year ago) is expected to result in a small increase in overall meat output in 1949. Indications are there will be a really substantial increase in our meat supply, especially pork, during the early '50s."

"A long-range look at the probable seasonal distribution of meat next year suggests relatively large supplies of pork during the first quarter, somewhat more beef in the second quarter than was marketed this year, a seasonal reduction in most meats again next summer, followed by a substantial increase in supplies (especially pork) during the last quarter of the year."

"Consideration of the many pros and cons affecting employment and consumer incomes suggests a continued high level of consumer demand for meat for the remainder of this year and probably extending throughout 1949."





## ILLINOIS PACKING CO. BEEF REFRIGERATED ALL THE WAY

**B**ELOWING that improvements in operating methods which raise the quality of its products should be brought to the attention of the retailers who buy from the firm, the Illinois Packing Co. of Chicago is using the theme "Completely Refrigerated from Storage Floor 'Til It Reaches Your Store" in current advertising to the retail trade in its sales area.

This advertising heralds the completion of the Chicago plant's refrigerated truck loading dock and its acquisition of a new fleet of insulated and refrigerated delivery trucks.

With the completion of this part of the firm's building and re-equipment program, the packer has closed the refrigerating cycle which now protects the quality of Illinois products from the time they leave the killing floor until they are delivered in the retail dealer's box.

The firm sells most of its meats under its own brand name and considers complete refrigeration protection essential for the establishment and maintenance of high quality standards. Eugene Meyer, jr., vice president in charge of sales, states:

"The customer frequently selects his carcasses in our sales cooler and we want to deliver them in the same condition as they were when purchased. During hot weather, long delivery runs sometimes cause sweating, detracting from the carcass bloom and color. The softened beef often loses part of its desirable conformation. Our new refrigerated delivery cycle eliminates any of these undesirable possibilities."

The new loading dock and fleet of delivery trucks should be of interest to other packers and sausage manufacturers desirous of giving their products maximum refrigeration protection.

The new truck storage and loading dock, which is housed in an all-enclosed plant addition with its second floor devoted to office space, has two major sections—the garage and the refrigerated loading dock. The garage section consists of 18 truck stalls divided into six bays, each with its own rollaway outside garage doors. These are electrically operated. The garage area, in which the trucks are parked overnight, is equipped with two portable steam heaters. The area is also used for servicing and cleaning the trucks. It extends to the loading dock loading ledge and is 35 ft. in depth.

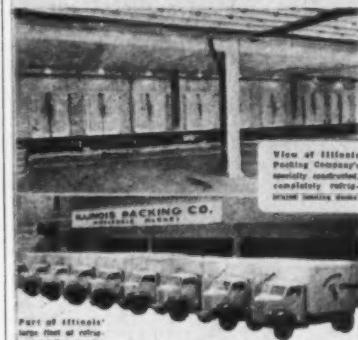
The refrigerated loading dock proper is an area 100 ft. long x 14 ft. deep with a 5-ft. uncooled loading ledge extending into the garage. The loading dock is completely refrigerated with four Gebhardt units and opens at the rear and one end through refrigerator doors into the order coolers and the scale house.

As shown in the photograph on this page, the refrigerated loading area proper opens onto the 5-ft. loading platform through twelve York double refrigerator doors. Since one end of the refrigerated dock extends beyond the main plant building, the back of this section of the dock has been pierced with six more doors which open into a paved area and permit the unloading or loading of six more trucks. A total of 18 trucks may be loaded simultaneously.

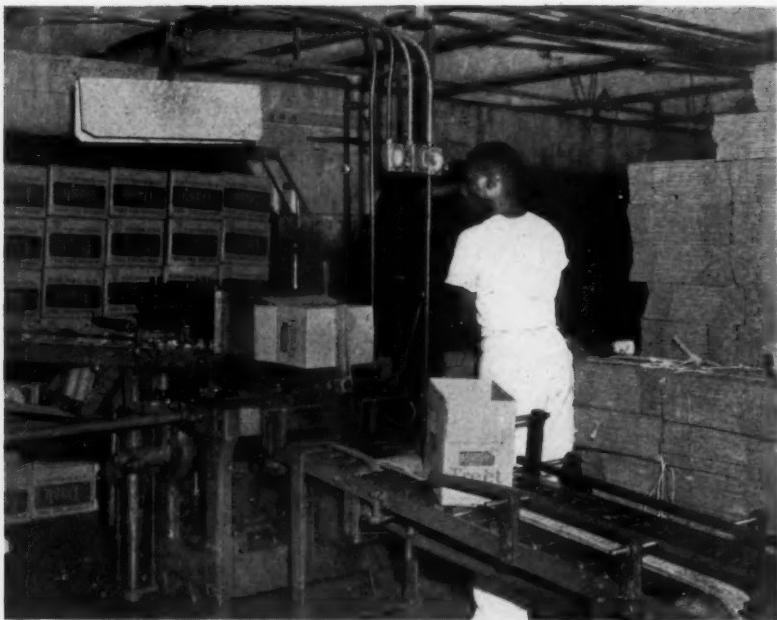
The refrigerated loading dock walls are brick 16 in. thick and the walls and ceiling are insulated with 4 in. of cork.

The firm's new insulated trucks, all of which are equipped with Dole hold-over plates, are moved to the edge of the loading platform at 5 o'clock in the afternoon. At this time they are cut

**COMPLETELY  
Refrigerated**  
FROM STORAGE FLOOR 'TIL  
IT REACHES YOUR STORE



VIEW OF ILLINOIS PACKING COMPANY'S SPECIALTY COOLERS, COMPLETELY REFRIGERATED INSIDE LOADING DOCK.



## Packing of Luncheon Meat Cartons is Mechanized

**T**HE oblong 12-oz. can has generally been accepted in the meat packing industry as the best consumer type container for the luncheon meat products. Being an odd-shaped can, the entire layout for automatic handling had to be adapted to the container's dimensions. Until recent years the total volume of the product was small and many of the tasks connected with processing this can were done by hand. Today, however, the oblong can line may be largely mechanized, including the costly hand job of packing cans into cartons.

In this article the operating record of one of the oblong can packers, the Standard-Knapp machine, will be described. For the oblong can processor, plagued with labor shortages and high manufacturing costs, an automatic packer might be a sound purchase.

In one meat plant visited the layout included a can washing machine, the automatic packer and an automatic gluer. When the line was visited, there were three men feeding the cans from the retort baskets into the washing machine. The cans travel to a guide sprocket which, operating on a turn-

stile principle, feeds the cans into two lanes and onto a tipper which causes them to fall flat on the conveyor belt on which they move in two parallel lines to the automatic packer.

This machine is operated by one man who places an empty carton over the feed funnel and pushes the operating lever, watches the machine fill the carton and guides the filled carton onto the glue conveyor line.

In operation the machine has four stationary levels to which it suc-

sively guides the oncoming cans. As six cans fill each of the four levels, a plunger arm, working perpendicular to the can flow, slides them off the levels into the carton which is placed on the conveyor by the feed funnel retaining arm.

The filled cartons travel by an operator who inserts a package with the correct number of can keys and on through the automatic gluer which closes the cases. The glued cases are taken from the conveyor by an operator and placed on a trackless train for movement to the warehouse. When observed the machine was packing 165 cans per minute. (The machine is capable of packing 180 cans per minute. Operation was below standard because of short work week.)

Prior to the installation of the automatic packer, the firm employed four girl packers whose production rate was a third less than that of the machine. The manual packers were able to handle only the number of cans which two men fed through the washer. At a flow greater than that of two washing machine feeders, the whole packaging line became cluttered as the table layout was not long enough to permit additional packers to handle the extra cans. From the standpoint of labor costs the plant attains a productivity 33½ per cent greater with the automatic packer than with the manual packing and a 75 per cent reduction in direct labor expense.

Costs are further reduced through the use of an automatic gluer which replaces a carton gluer and a carton stitcher.

It is estimated that in terms of increased productivity, the automatic packer will pay for its installation in about 40 operating weeks.

In another plant visited the cans are taken directly from the retort baskets and fed into the packer lanes. The cans

(Continued on page 28.)



### CARTONING AND GLUING

**A**BOVE: A view of the automatic packing machine showing carton being held in position over the feed tunnel by the retainer arm which places the filled carton on the conveyor. The cans are seen traveling into the lowest level and the plungers can be seen on the far side of the feeding conveyor. RIGHT: Automatic gluer sealing top and bottom of fibreboard luncheon meat cartons.

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## Omaha Plant Adopts New Ideas in Improving

**I**N A building program primarily intended to bring the plant into conformity with specifications of the Meat Inspection Division, the Greater Omaha Packing Co. of Omaha, Neb., has added other facilities to improve killing and refrigerating efficiency and to enable the firm to increase its slaughter of cattle in the future.

A new head washing, inspection and working section has been added to the cattle killing floor and the entire department has been walled with glazed tile to half its height.

One feature of the one-bed killing floor will be of interest to other meat packers who must carry on their beef operations in a restricted area. This is the method of suspending the carcass splitting saw employed in the plant. The firm's supervisors found that the conventional counterweight arrangement impeded production because it got in the way of the butchers. A. S. Cohen, plant superintendent, then worked out a means of eliminating the counterweight and keeping the splitting saw clear of the butchers when not in use and yet readily available when needed.

The device consists of a vertical rod suspended from the ceiling which serves as a pivot for a horizontal arm carrying at its end a spring type winch for re-

tracting and unreeling the light cable supporting the carcass splitting saw. The vertical pipe is centered on the dressing bed and is braced by four other pipes which angle from it to the ceiling. A "T" revolving with the vertical pipe as an axle extends into the horizontal arm which carries the winch and saw.

A Thor balancer—a spring type winch—is mounted at the end of the horizontal arm. This winch reels up the carcass saw's suspension cable when the saw is not in use, and removes the splitter from the work area without substituting a counterweight for it.

The arrangement permits the horizontal movement of the saw through 360 degs., easy movement of the saw up and down, and also permits any side-

### KILLING AND REFRIGERATION

**Above:** At the left is a view of the killing floor showing the splitting saw which operates without a counterweight. On the right is J. M. Wilsey, MID inspector, checking beef heads in the new head working area. **Below:** At the left is the new compressor in the foreground with other refrigeration units. In the right photo, A. S. Cohen, plant superintendent, stands alongside the new cooling tower.

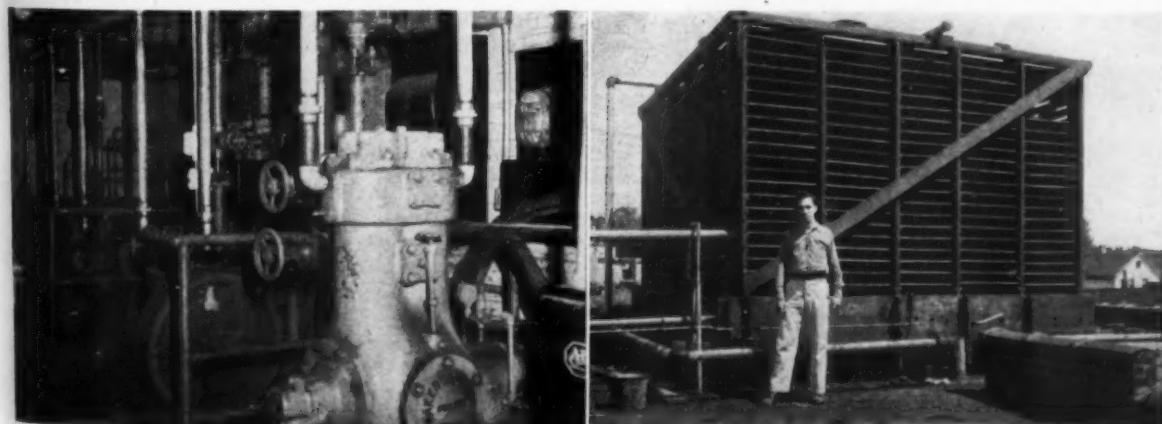
ward movement of the saw while in operation. The entire framework is above the heads of the floorsmen.

In anticipation of greater slaughter volume, the firm has also built a new hide cellar of all concrete construction. Its dimensions are 40x60x15 ft. The roof of the hide cellar, which in reality is a new building, serves as the floor of a 100-head cattle holding pen. Hides are chuted to the cellar from the killing floor nearby.

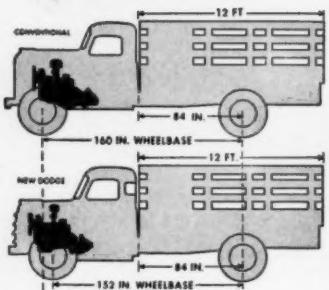
Addition of a 5-ton Baker compressor made it necessary to supplement the plant's condensing facilities. The firm had been employing a shell and tube unit, utilizing city water, but water bills were becoming prohibitive. As a result, a new cooling tower was installed and special attention was given to the problems of maintenance and service life of this addition. Creosoted lumber was used throughout the unit since it had been observed that untreated wooden parts of a cooling tower have a short life expectancy.

The water level is maintained at the bottom of the tower, permitting the use of a smaller pump. The tower works automatically in accordance with the head pressure on the refrigeration machines. On windy days, when the water

(Continued on page 29.)

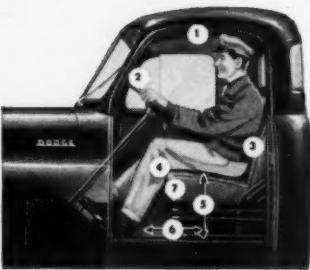


# Only Dodge gives you all these features



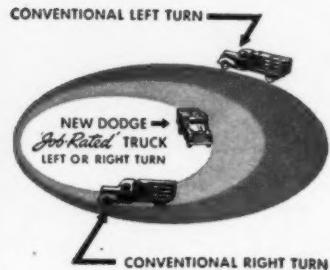
## BETTER WEIGHT DISTRIBUTION

By moving the front axle back, and the engine forward, more load is carried on the front axle, giving Dodge "Job-Rated" trucks much better weight distribution, plus ability to haul more payload.



## MORE COMFORT AND SAFETY

1. Plenty of headroom.
2. Steering wheel right in the driver's lap.
3. Natural, adjustable back support.
4. Proper leg support.
5. Chair-height seats.
6. 7-inch seat adjustment.
7. "Air-O-Ride" cushions, adjustable to weight of driver and road conditions.



## SHORTER TURNING DIAMETERS

You can turn in much smaller circles, right and left, because Dodge "Job-Rated" trucks have an ingenious new type of "cross-steering," plus shorter wheelbases and wider tread front axles.

A truck that fits your job saves money . . . and lasts longer. It's easy to see why.

If your truck is too big, you waste gas and oil carrying unnecessary weight. If it's too small, breakdowns run up excessive maintenance costs.

There's no need to drive expensive "misfits." Go to your nearest Dodge dealer. Tell him what you haul, how much it weighs, and where you haul it. He will then recommend a Dodge "Job-Rated" truck specifically engineered and built . . . to fit your job.

Such a truck will have "Job-Rated" power . . . the right one of seven great truck engines.

It will have exactly the right clutch, transmission, rear axle . . . and every other unit . . . to haul your loads over your roads.

In all, there are 248 basic "Job-Rated" chassis and body models. They are engineered and built for gross vehicle weights up to 23,000 pounds, and for gross tractor-trailer weights up to 40,000 pounds. Each is "Job-Rated" for maximum economy, typical Dodge dependability.

*And remember...*

ONLY DODGE BUILDS *Job-Rated* TRUCKS



**DODGE**  
"Job-Rated"  
**TRUCKS**

FIT THE JOB...SAVE MONEY  
...LAST LONGER

# SAUSAGE Production and Selling

## PROCESSOR EMPLOYS VACUUM TO GET TIGHT FIT ON SECOND CASING ON LIVER SAUSAGE

TO INCREASE the shelf life and improve the appearance of its fresh liver sausage and braunschweiger stuffed in artificial casings, Glaser's Provisions Co. of Omaha has developed a supplemental vacuum stuffing technique which should be of interest to other packers and sausage manufacturers.

From tests conducted by the firm in cooperation with retail meat dealers, it has been found that the use of the technique has increased the shelf life of these two sausage products to as long as 27 days. It is reported that at the end of this time there was no appreciable shrinkage or loss of color, texture and flavor when the liver sausage and braunschweiger were kept in ordinary refrigerated show cases.

Basically, the technique involves the addition of a tight-fitting outer casing to braunschweiger and liver sausage stuffed in an opaque artificial casing. This is made possible by pulling a vacuum on the outer casing to distend it sufficiently to permit the insertion of the sausage. The operation, as performed in the Glaser plant, requires the use of a modified sausage truck and a small portable vacuum pump. The sausage truck was converted into a work table which can be moved about.

At Glaser's all shelves but one were removed from a shelf type sausage truck. The remaining shelf was welded to the truck at a standing working height. Mounted in this table top in a vertical position is a 32-in. stainless steel tube about 3 in. in diameter. The top of the tube is open and its bottom is closed except for a line leading to the vacuum pump. Most of the tube lies below the table and it is held in place in V-shaped slots in two removable wooden braces. The wooden braces are V-slotted to furnish maximum bearing area on the tube and are held in place by bolts and wing nuts. The whole unit can be removed for cleaning.

The table made from a truck may be moved into any of the bays in the sausage holding cooler and the finished



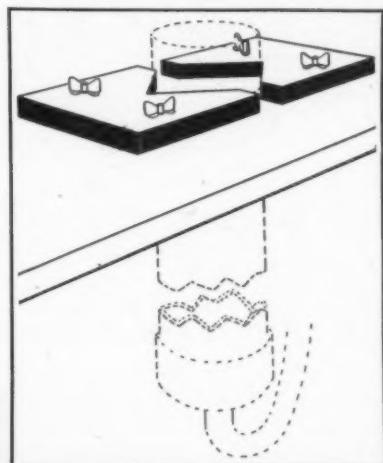
### SOME STEPS IN VACUUM SECOND STUFFING

ABOVE: Preparing the cellophane casing for insertion into the vacuum stuffing tube. Note the special table and the vacuum pump. LEFT: Lipping the cellophane casing over the top rim of the tube to hold it in place during the time it is distended under vacuum and the cased liver sausage is inserted. The legend on the opaque casing can be read through the outer transparent covering.



product is moved on it to the order desk for packing and shipping. This minimizes handling.

In operation the liver sausage and braunschweiger are processed and stuffed in the conventional manner in



regular opaque artificial casings with a diameter of 3 in. and a second-tie length of about 32 in. After chilling, the sausages are removed from the hanging racks in the cooler and placed on the special table.

A clear cellophane casing, on which the first tie has been made, is inserted in the tube with the closed end down. The diameter of the cellophane casing is slightly smaller than 3 in. When the casing has been inserted in the tube the operator lips the upper end over the top rim of the tube and starts the portable electric vacuum pump. A partial vacuum is pulled through the bottom of the tube which, in effect, distends the cellophane casing and pulls it snugly to the sides of the tube.

The opaque-cased sausage is inserted in the tube inside the cellophane casing and the vacuum pump is stopped. The distended cellophane casing immediately springs back toward its natural dimensions and forms a tight fitting outer covering for the stuffed sausage. The second tie in the cellophane casing is made snugly at the top and the unit is removed from the tube.

It is reported that a trained employee can handle over 100 units per hour.

The double-cased sausage has a pleasing appearance and the brand identification on the opaque container is easily read through the transparent outer covering of cellophane. The cellophane casing also has enticing lustre and sheen which are suggestive of freshness and cleanliness.

In addition to improving appearance

A new good meat protein, featured stite a The ad scientific approved most food.

The I gram han for year In fact, pace in food ad as princi products.

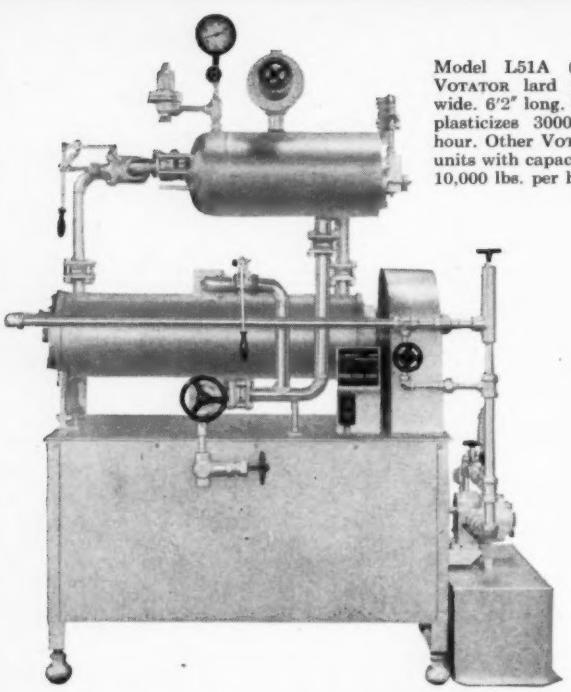
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Model L51A ("Junior")  
VOTATOR lard unit. 5'2" wide. 6'2" long. Chills and plasticizes 3000 lbs. per hour. Other VOTATOR lard units with capacities up to 10,000 lbs. per hour.

## "brought more actual profits than any other equipment"

LET a VOTATOR user do the talking. We quote Mr. D. A. Scott of Brown & Scott Packing Co., Wilmington, Del.:

"As you know, I was formerly associated with another meat packer. We purchased a Junior VOTATOR lard processing unit in 1943 and, in my opinion, it brought the company more actual profits than any other piece of equipment. As a matter of fact, we were able to raise the selling price of our lard as compared to lard made with other equipment.

"We are now building our own meat packing plant and are pleased to include VOTATOR lard processing apparatus as part of our original equipment."

Continuous, closed lard processing with VOTATOR apparatus puts money on the profit side of the ledger for packers large, medium,

and small. Write for data about the wide range of capacities available in standard VOTATOR lard units.

Investigate VOTATOR's all-out engineering service in regard to stream-lining all processing operations.



### LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of the Girdler Corporation.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.

and lengthening sales life, the new technique has strengthened the sausage and made it easier to handle without breakage.

Officials of Glaser's Provisions Co. are pleased with the package and with the acceptance given it by the retail trade.

### NARMD Annual Meeting

(Continued from page 11.)

A resolution presented by the Greater Cleveland Retail Meat Dealers Association proposed that the national group attempt to obtain a better trim on all wholesale cuts of meat, particularly on pork products such as loins, shoulders, hams, etc. In this connection, the national association was asked to support a proposed plan to export lard to Europe at the expense of vegetable oil products. It was explained that this would create a higher price for lard, allowing a better trim on pork products.

The Cleveland group also asked that the association attempt to increase prices paid for shop fat, suet bones and all other salvagable waste materials of retail meat stores. It recommended that members discontinue collecting household consumer greases, as a means of stabilizing markets for waste materials.

Another resolution favored support of the recent report of the Federal Trade Commission which recommended revisions in the Clayton Anti-trust Act to prevent monopoly on the part of large corporations, "who through loopholes in the act are gradually defeating the purpose for which it was intended."

All officers of the association were re-elected. Next year's convention will be held in New York city, George Dressler, executive secretary, announced.

### HYGRADE TO REDEEM BONDS

Hygrade Food Products Corp. has notified holders of its first and refunding mortgage, convertible 6 per cent gold bonds, Series A and B, due on January 1, 1949, that \$51,900 of these bonds have been designated by lot for redemption on October 1, 1948 at 105 per cent plus accrued interest. On and after the redemption date, bonds should be presented for payment at the principal offices of the Irving Trust Co. of New York or the City National Bank and Trust Co., Chicago.

### MEXICAN CATTLE MARKETINGS

Northern Mexico's agriculture is suffering from a delay in seasonal rains in June, according to USDA. The condition of livestock, particularly cattle, was reported poor, and it is reported that almost all of the new canning plants which operated steadily throughout early 1948 have suspended operations temporarily because of inability to buy cattle.

## AMI Ad Carries Complete Food Value Chart on Meat

A new food value chart showing how good meat is as a source of complete protein, B vitamins and food iron is featured in a new American Meat Institute advertisement in *Life* magazine. The ad is based on the most up-to-date scientific data available and has been approved by some of America's foremost food authorities.

The Institute's meat educational program has been keeping the public posted for years on meat's excellent food values. In fact, meat advertising has set the pace in this connection and now many food advertisers are listing food values as principal reasons to buy their products.

*Life* magazine claims a readership of 26,000,000. This would mean that one out of every four people in the United States will have an opportunity to see the new food value chart on meat. The same information will be brought to the attention of listeners to the Fred Waring show, and reprints of the ad are being sent to all participants in the meat education program for distribution to salesmen.

## CIO-CUDAHY SIGN CONTRACT

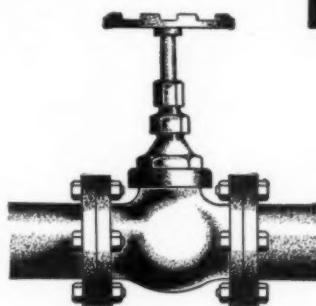
The United Packinghouse Workers union, CIO, and the Cudahy Packing Co. have signed a one-year agreement which will take effect when the present contract expires, August 11. Provisions are about the same as under the old contract and are similar to the Swift & Company contract which was signed recently.

Contract meetings are being held with Armour and Company. No meetings have been set with Wilson & Co. for the purpose of negotiating a contract. No contract is in effect at Wilson, according to a company spokesman, because it was canceled by the company when the union repudiated and breached the contract. The union recently filed unfair labor practice charges against Wilson before the National Labor Relations Board. An informal meeting with Wilson officials has been set by the NLRB for this weekend, but a hearing has not been scheduled.

## LARD FUTURES HEARING SET

Oral arguments on a motion from Ralph W. Moore to dismiss a Commodity and Exchange Authority complaint against him for alleged attempting to manipulate lard futures prices will be heard August 12 in Washington. The complaint, filed against Moore in June, charged him with failure to file required reports and circulation of false and misleading information which the CEA said constituted an attempt to manipulate futures prices. The formal motion asked for dismissal on grounds that the complaint is "fatally defective as a matter of law."

# NEW USE FOR THORS



## on Valves, Flanges & Headers!

THORS which is a great helper in preventing sticking freezer doors and in defrosting coils and plates now has another important job—on and around valves, valve handles, flanges and headers. THORS reduces the icing-up of valves—makes them easy to open and close *at any time!* That's worth plenty in an emergency!

Instead of the ice which clings on tight without THORS and has to be pounded off at the risk of real damage—*after a coating of THORS* the ice that accumulates comes off easily: Just a light tap and it falls off *with no damage* to valve or stem! THORS also acts as a lubricant between valve stem and pack-

ing and it tends to protect the valve stem against corrosion.

When THORS is used on flanges, it permits flange nuts to be tightened up easily and quickly, preventing leakage of the refrigerant. Flanges should be coated with THORS so that the ice can be *gently and easily* tapped off the flange whenever the nuts are to be tightened.

THORS is a clean, odorless, semi-solid product which will not corrode black iron, alloy, steel and galvanized metal surfaces. It is inexpensive—it lasts a long time—it saves you money for costly freezer repairs.

## THORS

Reg. U. S. Pat. Off.

### YOU CAN'T LOSE!

For further information, mail coupon or consult your supply dealer.



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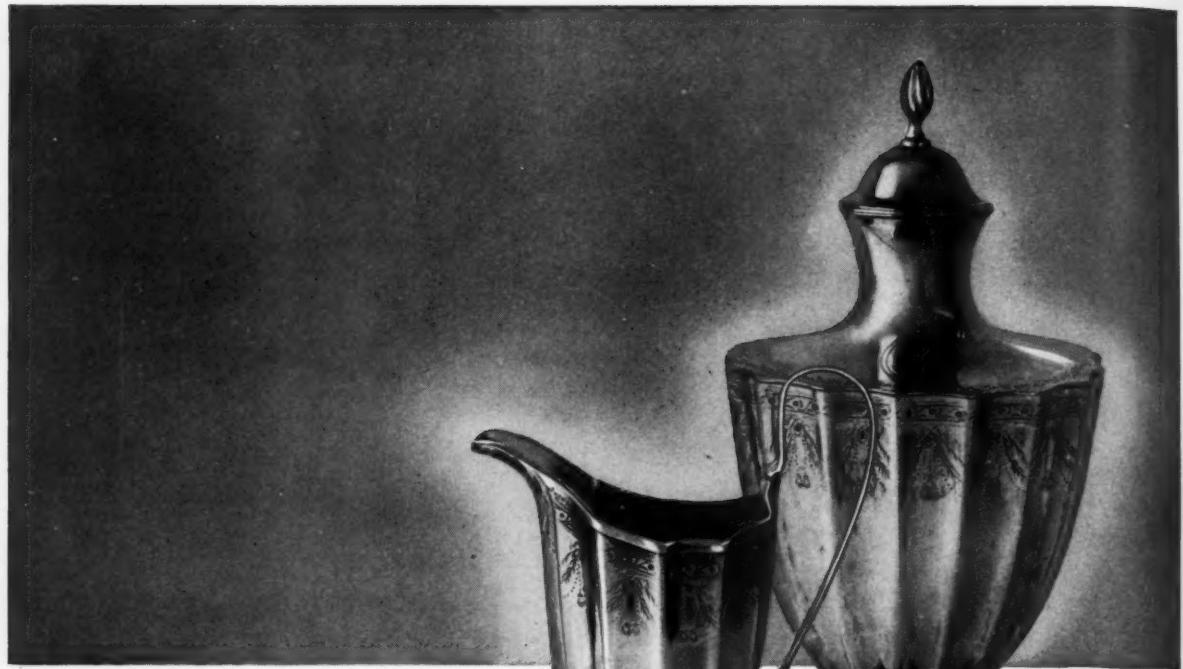
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# *Nature's Gift*

**FASHIONED TO SERVE**



Late eighteenth-century silver cream pitcher and sugar bowl designed and executed by Paul Revere. Courtesy of the Metropolitan Museum of Art.

SILVER, buried treasure until it is mined and refined by man, is wrought by masters into priceless works of art.

Such silver artistry came from the hands of Paul Revere...the same hands that held the reins on the famous midnight ride. Perfectly reflecting in its lightness of line the classic revival in American culture, Revere's silver deserves its place among the masterpieces of silver design. For to his craft, Paul Revere brought true genius...the desire to create perfection.

Salt, too, is buried treasure. But, unearthed and processed by man, it has acquired an important place in American industry.

And through their constant striving

for perfection, the makers of Diamond Crystal Salt have developed the exclusive Alberger Process. The gratifying result has been a salt of exceptional quality, uniformity, cleanliness and true salt flavor.

This same Alberger Process has made it possible to offer you a wide range of salt...grained for every purpose and superior performance. It has created product purity averaging an amazing 99.95%.

If you have any questions about grain size or grade...if you are concerned over any food processing worries...get expert advice by writing to our Technical Director, Department I-26, Diamond Crystal Salt, Division General Foods Corp., St. Clair, Mich.

# *Diamond Crystal Alberger Process Salt*

# *Up and down the* MEAT TRAIL

## McCauley Is Honored for 50 Years with Industry

Louis E. McCauley, vice president of Armour and Company, completed 50 years with the firm on August 5. In recognition of his long service, George A. Eastwood, chairman of the board of



L. McCAULEY

McCauley joined Armour as a clerk at the St. Paul branch at the age of 15. He progressed in the accounting division from job to job and in 1913, when he had been with the company 15 years, was selected to go to South America as one of the original Armour staff to establish that division. After 13 years he was brought back as a general office executive. Two years later he was made assistant treasurer and ten years later was appointed vice president and treasurer. In 1939 he left the treasury department and took over supervision of Armour's rapidly expanding research laboratories, along with executive direction of the pharmaceutical, strings and casings departments.

## Morrell Appointments

Two promotions at the Ottumwa plant of John Morrell & Co. were announced recently by C. L. Campbell, superintendent. Eugene M. Foster, former assistant chief engineer, has been assigned to assist Campbell on all plant operations and John A. Logan has been named to succeed Foster as assistant chief engineer. Foster joined the Morrell organization in August 1946, after his discharge from the Navy. He received a degree in mechanical engineering from Stanford university in 1943. He was a Lieutenant (j.g.) when released from the service. Logan has been foreman in the boiler and engine room since April 1946. He began for the firm in 1938 but went into the Army when the National Guard was called up before Pearl Harbor. At the time of his discharge he was a Lieutenant Colonel.

## DETROIT WHOLESALER OPENS ATTRACTIVE PLANT

• A partially completed one-story store building, with a vacant lot alongside, solved the building problem for John B. Anderson, Inc., wholesale meat distributor in Detroit, Mich. By careful planning the firm has worked the building with its 4,000 sq. ft. of floor space into a lobby, two offices, stock room, sales room, shipping room, two coolers, a sharp freezer, work room, machine room and locker room. The property adjacent to the building has been converted into a truck yard with loading dock accommodating the



firm's six trucks. The dock extends to the alley at the rear making it possible to accept deliveries when dock space is in full use.

The shipping room, lying along one side of the building next to the truck dock, is also used for breaking larger cuts, boning, fabricating, grinding, packaging and other operations. It is floored with non-slip brick and walled with glazed tile. Overhead track runs the full length of the shipping room and connects both coolers with the loading dock. The two coolers are equipped with Gebhardt cold air circulators and the freezer is refrigerated with fin type coils. One 10-ton and one 3-ton Frick Freon condensing units are employed. Cooler and freezer walls are of tile with cork insulation.

The Anderson company handles a complete line of dressed pork, beef, lamb and veal and specializes in boneless cuts and ground beef. The plant was designed and construction supervised by Earl L. Confer, Detroit architect.

## Hormel Announces Changes in Branch House Division

C. A. Nockleby, vice president of Geo. A. Hormel & Co., Austin, Minn., recently announced several sales supervisory appointments. Changes were brought about through the vacancy created by the retirement of Charles J. Considine, manager of the Bay District branch at San Francisco, effective at the end of this fiscal year. Jim Unicume, manager of the Hormel branch at Seattle, has been appointed to succeed Considine. Martin Lantow, manager of the branch house department at Austin will succeed Unicume. A. R. Schulze, midwest sales manager, will succeed Lantow, and Ralph Robinson, sales representative at Corpus Christi, Tex., will replace Schulze. Two other appointments were also announced by Nockleby: Bob Bell, sales representative in the Twin Cities division, was made sales manager of the Wisconsin division at Austin, and Bill Donovan, sales manager of the Wisconsin division, was promoted to district head at Rochester, N. Y.

## AFL to Publish Articles on Leading Meat Packers

The objective for all unions should be good will among employers, according to Earl W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, of the AFL Amalgamated Meat Cutters and Butcher Workmen of North America. In a statement in the current issue of *The Butcher Workman*, AFL monthly publication, Jimerson announced that the union has started a campaign to improve relations with employers. We realize that "only through good will, both from a union standpoint and from the employer's standpoint, can we make progress," he said. "The response by the employers has been remarkable."

As a part of the campaign *The Butcher Workman* is publishing a series of histories of meat packers, tracing their progress and developments leading to the present harmonious relations existing between the packers and meat cutters union. The first article, on Armour and Company, appears in the August issue.

**Personalities and Events  
of the Week**

• The Stevens Meat Products Co. is building a \$100,000 sausage manufacturing plant at San Jose, Calif. It will be a one-story building of reinforced concrete. Mario J. Ciampi, San Francisco, is the architect.

• The Krey Packing Co., St. Louis, has asked the city for permission to construct a stockyards in an unrestricted zoning area near its plant. The proposed yards would comprise about two city blocks. The city board of public service has taken the application under advisement. No complaints against the project have been received, Henry S. Caulfield, director of public welfare, said.

• Emerson D. ("Mike") Moran, who was formerly with Swift & Company at Syracuse, N. Y., and more recently with Oscar Mayer & Co., Madison, Wis., has been appointed general manager of the Camp Co., Inc., Cortland, N. Y.

• Martin Packing Co., will shortly occupy new and more spacious quarters at 49-51 Plane st., Newark, N. J. The firm will also maintain a branch at the old headquarters, 127-129 Belmont ave., Newark. M. B. Mandelbaum and Samuel F. Linden are owners of the business. L. I. Alexander is in charge of its rapidly growing export trade. The company specializes in canned meats and fresh, cured, smoked and frozen pork. Joseph Zipper will continue as manager of the sales office.

• Peter Eckrich & Sons, Inc., recently presented 24 cash awards to employees of its Anderson, Ind., branch, according to Jerome Foohey, Anderson branch manager. Since August 1945 when the suggestion award system was inaugurated there, 1,180 suggestions have been received. Of that number 339 have been accepted and \$4,205.65 awarded to employees for them, Foohey said.

• Cyril Reincke, director of H. Reincke, Jr., exporter and importer of Helsinki, Finland, and purchasing agent for several Finnish monopolies, is in New York on behalf of a trade commission. While here Mr. Reincke is making his headquarters with Drexel Bros., Ltd., 55 W. 42nd st., New York 18.

• William and Ted Bartlow will build a federally inspected packing plant near Rushville, Ill. Construction is expected to begin within a month. The plant will slaughter cattle and hogs.

• Walter Cultice, owner of the Zenia (O.) Abattoir, which was recently destroyed by fire, has estimated the loss at about \$60,000. He said he has no immediate plans for rebuilding. He has operated the business since 1927.

• Patrick E. Gorman, international secretary-treasurer of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and publisher of *The Butcher Workman*, monthly publication, is a delegate to the British Trades Union Congress to be held in London, England, beginning September

# BEHIND THE SCENES with

AT GOLF, WE QUOTE  
"HE'S LOUSY"



R.H.  
**GIFFORD**  
GENERAL-MANAGER  
BRANCH HOUSE SALES  
SWIFT AND COMPANY

R. H. GIFFORD, general manager of branch house sales for Swift & Company, has devoted over 50 years to the meat packing industry, and today is one of the most prominent members of Swift's staff. He began as an office boy with Swift's Boston branch house, 1899. "Only," said Gifford, "they did not call us office boys in those days. Why, I did everything," he continued, "from running errands to sweeping floors at night after everyone else had gone home."

Gifford decided he might like to try selling. He went into provision sales, selling hams and bacon on Boston streets. "Today," Gifford said, "we have training schools for salesmen, but then, why," and he paused, "you were strictly on your own. Sure it was tough, darn tough!"

E. C. Swift, brother of Swift's founder, was first to recognize Gifford's selling ability. He sent him to the firm's packinghouse in Springfield, Mass. as a salesman. From there, said Gifford, he came to the Chicago plant in 1909 as assistant to the head of the sausage department. Then he became head of that

6. Gorman will leave the United States on August 26 to attend the meeting.

• H. D. Elijah, executive of Wilson & Co., Oklahoma City, Okla., and chairman of the Oklahoma City Chamber of Commerce livestock committee, has been reappointed superintendent of the 1948 intercollegiate livestock judging

department and in 1928 took over his present job.

Gifford's theory of salesmanship is simple: "First you have to know your products; second, the products have to be good ones. Ours are tops!" He smiled, "It's as easy as that."

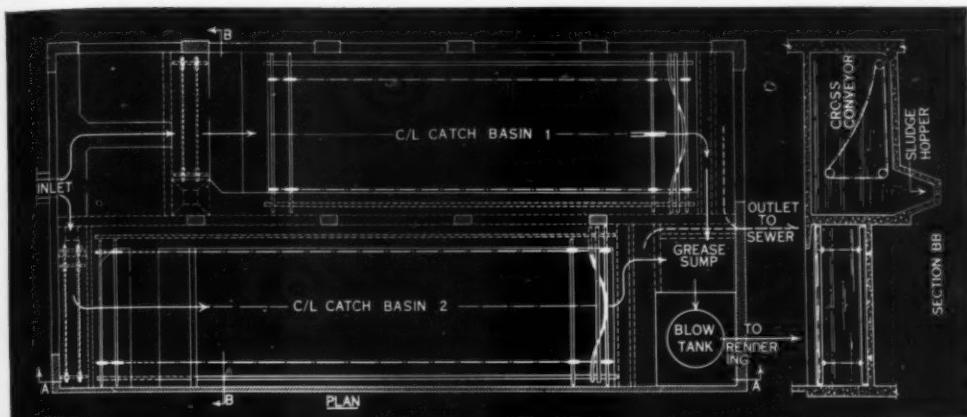
Family life, too, is best explained in Gifford's own words. "I'm surrounded." Evidence of that: one granddaughter, two grandsons, a son and a daughter. "And my wife, of course," he added hastily. How about hobbies? "Golf, bridge," he said, "and I'm lousy at both of them. I like working with wood, too. Right now I'm making a four-poster bed for my daughter." Gifford has taken courses in woodworking at Chicago Institute of Design and a local vocational school. Pressed as to details, he said, "Well, at the Institute, for instance, they give you a hammer and a chisel and point to a lumber pile."

Vacations? "We spend most of them in Florida," Gifford said, "and once in a while, we head back to Boston just to see what hills look like. But don't get me wrong. I like Chicago fine."

contest, held in connection with the American Royal Livestock Exposition.

• "Bob" Earley, well known New York packinghouse broker, recently joined his family in Memphis, Tenn. Bob, jr., and Mrs. Earley had previously covered more than 10,000 miles by automobile, which included touring Mexico,

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## LINK-BELT GREASE COLLECTORS

Allowing grease and meat scraps to go down the sewer is double loss. In addition to the waste, you may anticipate trouble from blocked sewers, polluted streams and overloaded municipal sewage treatment plants.

The Link-Belt grease recovery system installed at the Sioux Falls, South Dakota plant of John Morrell and Company illustrates a method of reclaiming values from packing house waste. All plant waste waters containing grease and recoverable scraps are directed to the catch basin for removal. Grease of low specific gravity forms a scum on the surface of the basin. The upper or return run of flights of the Link-Belt Straightline Collector move the scum to the discharge (effluent) end where an automatic skimmer deposits the skimmings into a trough. The skimmings are then conveyed manually or automatically to the blow tank from which they are sent to the rendering plant.

The grease of higher specific gravity together with the meat scraps settle to the bottom of the catch basin, forming a sludge. The bottom run of flights of the Straightline Collector conveys the sludge to a withdrawal hopper at the inlet

(influent) end of the basin. The sludge is usually withdrawn by pumps which discharge to sewers or to dewatering mechanisms. Where dewatering is practiced a Link-Belt liquid vibrating screen is used and the dewatered sludge is sent to rendering, while the underflow is recirculated through the basin for additional grease recovery.

Collection and removal of the grease-laden scum and sludge is completely automatic, while the mechanism required for an efficient grease recovery system is simple and inexpensive to operate. The first cost is especially low when you consider the dollar value returned. Grease recovery systems are profitable investments, not capital expenditures. Link-Belt has furnished equipment for over twenty grease recovery systems for packing plants and offers extensive experience and a broad line of conveying equipment for handling all materials in the packing plant.

### LINK-BELT COMPANY

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1,  
Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4,  
Toronto 8. Offices in Principal Cities.

11,148

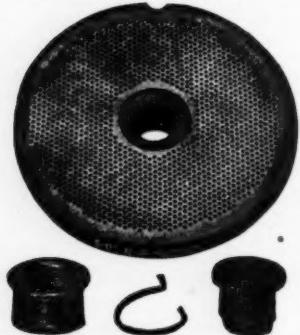
Link-Belt products include Overhead Pusher Conveyors . . . Chains & Sprockets of all types . . . Fling and Hog Cutting Conveyors, as well as Conveyors, and Elevators of the Apron, Belt, Bucket, Chain, Flight, Bulk-Flo, Interno, Oscillating, Trolley and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Icers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings . . . Speed Reducers and Increasers . . . Gearmotors . . . Electrofluid Drives . . . P.I.V. Gear Variable Speed Transmissions . . . Silent Chain Drives . . . Roller Chain Drives . . . Hangers . . . Collars . . . Clutches . . . Couplings . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.



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where they fished in the Gulf, and a trip to the Pacific Coast. From Memphis Bob, sr., Bob, jr., and Marian—all members of the brokerage firm of R. W. Earley, Inc., are motoring north for a ten-day fishing vacation at Shelter Island.

- Alex Tipett, manager of a meat packing plant at Stewardson, Ill., died recently. He was formerly with the St. Louis Live Stock Exchange for a number of years.

- The Pitsch Sausage Co., Peoria, Ill., has obtained a permit to build an \$8,000 addition to its plant.

- Fire of unknown origin swept through the New Philadelphia Provision Co., New Philadelphia, O., recently causing an estimated \$50,000 worth of damage to building, equipment and stored meats. The smokehouse was considered a complete ruin and the remainder of the plant was seriously damaged.

- William T. Patton, 70, founder of the Patton Meat Packing Co., Tyrone, Pa., died recently.

- The seventy-fifth anniversary picnic of the Cincinnati Union Stock Yards for farmers and truckers will be held Saturday, August 14, at LeSouderville Lake. The program is to start at noon and continue throughout the evening. Radio Stations WLW, Cincinnati; WMOH, Hamilton; WHIO, Dayton, and WKVB, Richmond, will broadcast from the picnic grounds.

- Five months of negotiations ended, July 29, for the Fort Worth (Tex.) Stockyards Co. and the Livestock Handlers Union, Local 59, CIO, with an announcement of a wage increase agreement. The handlers were granted a 7¢ hourly boost, retroactive to May 1.

- Jesse Brand of Brand Bros., Inc., New York natural casings and equipment manufacturing firm, returned to the United States several weeks ago, after having been in the Orient for more than seven years. He had been in a concentration camp for a period of 30 months during that time and was still in poor health when he arrived in this country. He has since improved considerably and both he and his brother, Leo Brand, president of the company, hope to attend the coming AMI convention.

- Armour and Company will erect a two-story addition to its building at Charleston, W. Va., at a cost of \$80,000.

- A 50-year charter of incorporation has been granted the Graham Rendering Co., Inc., Corpus Christi, Tex. Authorized capital stock was listed at \$75,000. Incorporators are T. A. Graham, sr., W. M. Romig and John T. Messer.

- Thieves entered the abattoir owned by Samuel Bonaccorso at 1436 S. Front st., Philadelphia, one night recently, stole more than a ton of choice meat and hauled it away in a new plant delivery truck. The thieves were apparently equipped with pass keys as the police found no trace of locks being forced. They took only the highest grades of beef, veal and lamb. Refrigerators containing lower grades were found unlocked, but the contents had not been removed.

- Winners of a recent Swift & Company plant food division contest on a display of soil building materials were announced this week by the company. Thousands of dealers from all over the country submitted photographs of their displays for judging. Dividing the contest into two parts, one for cities of over 50,000 and the other for cities of less than that number, Swift made identical awards to each group, for a total of 106 prizes, including watches, cameras, etc. In the division for towns over 50,000, first prize of a 1949 Ford sedan went to the Eastern Seed Store of Corpus Christi, Tex. Second division winner was the L. K. Ashcroft Co. of Paragould, Ark.

- Byron Horton, owner of Meats, Inc., Seattle, Wash., observed an anniversary of the founding of his firm by a Lucky Thirteenth celebration for customers. Horton's slaughtering plant is located at Toppenish, Wash. He was formerly with the Frye Packing Co. in Seattle and later was manager of the Seattle Meat Co.

- Christian J. Wuellner, 66, formerly an official of the Twin-City Packing Co., Menominee, Mich., died recently. He had been ill for several months. The Twin-City company was sold to the Plankinton Packing Co. of Milwaukee last February. At that time Wuellner was treasurer of the firm.

- A new exhibit depicting the operation and services of Kingan & Co., Indianapolis, has been placed in the Indianapolis Industrial Exposition in the Union Station.

- The United Dressed Beef Co., Los Angeles, has been issued a permit for construction of an addition to its beef cooler. The building, 32 by 26 ft., is expected to cost about \$16,000.

- A. R. White is building a packing plant at Cedarville, Calif., at an estimated cost of \$16,000. It will be the only state inspected plant in Modoc county.

- The Lamoni Packing Co., Lamoni, Ia., will be operated in the future by a new corporation instead of as a part of Hyde and Vredenburg, Inc. The newly elected board of directors includes: President, D. M. Vredenburg; secretary-treasurer, Charles Hyde, and directors, Harold Trumbull, Paul Dillon and Robert Bixby. Plans are already under way to expand and improve the plant.

- In an election conducted by the National Labor Relations Board last week, office employees of the Los Angeles branch of the Cudahy Packing Co. voted 73 to 0 against continuing their affiliation with the International Brotherhood of Teamsters, Chauffeurs, Warehousemen and Helpers of America, AFL, Local 626. The election was ordered by the NLRB after more than 30 per cent of the employees filed a petition requesting the bargaining unit be decertified.

- Armour and Company will erect a two-story addition to its building in Spartanburg, S. C., which is expected to cost about \$80,000.

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## MEAT FLAVOR STUDIED

The flavor of meat cooked at low temperature is developed almost entirely from the fibrous solid matter of the meat, rather than from the juice, according to a report "Flavor of Meat" by E. C. Crocker of Arthur D. Little, Inc., published recently in *Food Research*, Vol. 13, No. 3. The work is a fundamental organoleptic investigation of meat flavor and was undertaken as part of a comprehensive study of the flavor of unseasoned cooked foods, which formed the basis for a detailed study of seasoning and flavoring. Beef was the principal meat studied, but also some work was done on pork, lamb, and chicken. Only relatively low temperatures, up to the boiling point of water, were used for developing the flavor. These temperatures correspond to those reached in the interior of a roast, leaving consideration of the pyrogenic flavors that go with surface browning for another study.

Defatted beef was pounded, hydraulically pressed and then leached in cold water, to remove all possible juices and soluble matter. The grayish-white fibrous mass thus obtained had practically no odor or taste. When some of it was boiled in water, however, it developed definite meaty flavor; a trace in five minutes, considerable in 35 minutes and the maximum intensity in three and one-half hours. This flavor was found to consist mostly of odor and very little of taste and to be due to a mixture of substances including hydrogen sulfide and several acids and amines.

Some expressed juice from raw meat was found to have weak bloodlike odor and taste. On heating, albuminous matter coagulated but no meaty flavor developed. Thus it became evident that the flavor of raw meat resides in the juice whereas that of cooked meat is produced by the action of heat on the fiber. Meat flavor appeared to consist of fragments of cracked amino acids. Cracking appeared to take place in the protein mass, without preliminary breakdown of peptones or hydrolysis to the free amino acids.

Although these considerations apply to all meats, the distinctive characteristics of individual meats could be identified. In pork, a sweetness of taste was found superimposed on the fundamental meaty character of beef. Pork also had much more volatile fatty-acid content, additional bases, including an earthy-potatoey type, and more sulfury ingredients. Lamb ribs was far more alkaline than beef or pork; a strongly caprylic- or pelargonic-acid type of odor was present. Long cooking drove off the unpleasant acidic odor and most of the amine, leaving a more delicate flavor, approaching that of beef. Sulfury odor was not conspicuous.

BASIC REFERENCE MATERIAL of great value for meat plant managers, operators and purchasing agents is found in the ANNUAL MEAT PACKERS GUIDE.

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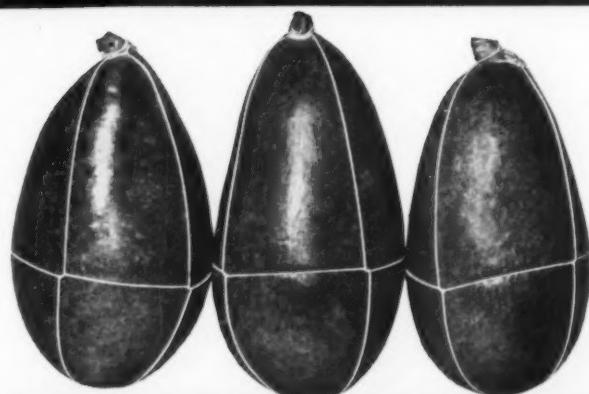
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# NEW EQUIPMENT and Supplies

## NEW PRECISION SCALES

A new Exact Weight scale, available in both electric and mechanical-indicating models, designed to bring precision weighing equipment to practically all weighing jobs within the 75-lb. capacity range, has been announced by The Exact Weight Scale Co., Columbus, O. There are six new models, each with three platter designs in scale type, plus a dust cover. The end-tower design is said to permit high speed in delicate weighing operations.

The electric models, which feature



the longer travel of shadow indication for each unit of weight, are capable of very accurate readings to unusually strict tolerances, it is claimed. The mechanical models (see cut) are also said to be accurate and fast and although not a substitute for the electric type equipment, have a high standard of weighing accuracy.

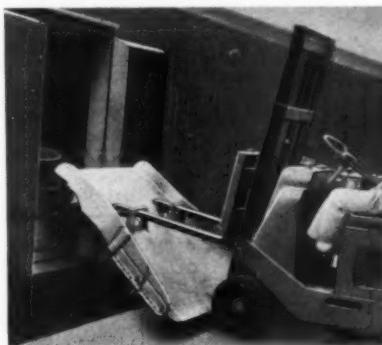
Both electric and mechanical models are equipped with "locking type" poise. By means of a simple adjustment the poise can be used either in locked position or, if frequent changes of poise-setting are necessary, in open position. This device is said to assure fast, accurate weighing under the most rugged treatment.

## STEEL-WOOD SHELVING

New steel-wood shelving, steel reinforced, has been announced by the Lyon Metal Products Co. of Aurora, Ill. Of hardwood, the shelves are said to be easily adjustable. A vise-tight assembly of shelf to upright is secured through the use of a special Lyon clip and stud. It is further stated that the shelf is easy to set up, dismantle or rearrange because of few parts to handle, and that it is rigid and free standing and requires no bracing to wall or ceiling.

## REFRIGERATOR RAMP

An all-steel, 15,000-lb. capacity refrigerator ramp for loading and unloading refrigerator cars with a fork truck



has been announced by the Elizabeth Iron Works, Elizabeth, N. J. The ramp is said to operate on the same principle as the company's one-man bridge ramp, except that it is shaped so as to fit into the narrow doors of refrigerator cars. The ramp is picked up and transported to position by a fork lift truck. The forks pick up the ramp by means of lift handles which drop flush with the riding surface when the ramp is in use.

The fork truck operator places the ramp to span the gap between car and platform, withdraws forks, drops handles and inserts locking pins which secure the ramp in position. A two-position fixed door stop is said to assure a snug fit of the ramp against the car door sills. The manufacturer states that the entire operation can be accomplished by the fork truck operator in less than two minutes. The refrigerator ramp is being manufactured in two standard sizes. One will span gaps from 15 to 32 in., the other, gaps from 24 to 44 in.

## COLD STORAGE DOOR

A new type cold storage door for sub-freezing and sharp freezing operations, provided with a means to produce a uniformly tight seal, has been announced by the Jamison Cold Storage Door Co., Hagerstown, Md. The seal is said to be obtained through three patented features: 1) Door hinges, combining self-adjustment with screw regulated spring pressure, automatically seat door gasket; 2) the two-point fastener maintains a uniform sealing pressure and requires minimum effort to close and open door; and 3) the gasket is made of sponge rubber encased in a water impervious skin. It is applied to the full overlap of the door and is said to surface seal the door against the

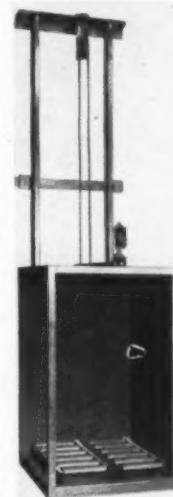
frame-casing and plug-seal the space between the door and frame.

Front and back operating handles are provided. The front, edges and frame-casing of the door are metal clad. It is claimed that possible deterioration because of moisture precipitation is eliminated.

## POWER DRIVEN DUMB WAITER

A new power driven dumb waiter with capacities up to 500 lbs. and lifting speeds up to 40 ft. per minute, has been announced by the Sage Equipment Co. of Buffalo, N. Y. The dumb waiters are said to be available with full call and full send, completely automatic push button control stations, to provide the maximum in automatic operation with complete safety.

Performance is achieved with wire rope drive through gear-head motor. Standard model with a 3x3x4 ft. cab has a lift of 12 ft. Height may be extended by adding necessary rails and wire rope. Installation is extremely simple, it is claimed by the manufacturer.



## STEAM CLEANING UNIT

A new hydro-steam cleaning unit, claimed to incorporate features usually found only in expensive, self-fired chemical spray cleaning machines, has been announced by Turco Products, Inc., Los Angeles, Calif. The unit is said to be an extremely simple mechanical means of utilizing steam to supply the proper amount of cleaning solution in a regulated steam flow. The manufacturer claims it is practical wherever a steam line pressure of 80 to 150 lbs. is available. Weighing 28 lbs., the unit can be easily moved to various parts of the plant.

Readers of the PROVISIONER were supplied on time with full factual and pictorial coverage of the three major industry conventions—AMI, NIMPA and WSMPA.

For Information Write to:

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## Oblong Can Cartoning

(Continued from page 14.)

are fed into four parallel lanes by four retort unloaders, each of whom keeps his lane full. The cans travel by belt to the automatic packer where they arrive at different feed plate levels. The machine has four plunger arms attached to a master rod that simultaneously pushes all four of the feed levels into the carton. It takes the automatic packer two strokes to fill the box. The rate of this packaging layout is 240 cans per minute and since it only requires one man to operate the machine, it is packing the cans at a cost of about 8¢ per 1,000.

The meat canner may ask when will the machine represent an investment he can afford. In answering this question two factors should be considered, namely, that canned luncheon meat is, by virtue of the advertising volume devoted to promoting it, one of the leading sales items and, secondly, the short-term point of view, that processing luncheon meat requires a high initial outlay for specialized equipment so that the addition of an automatic packer will not increase the total investment disproportionately. The machine can handle from 120 cans to 360 cans per minute. The actual savings possible with the automatic packer differ according to plant productive capacity, but it is not unusual to cut the cost of packing cartons of oblong tins to a sixth of the manual cost.

A good way to assay the possibilities of the packaging machine is to view the operation in a plant that is typical



Jack Coady, Armour canning label and pack superintendent, inspects a sealed fibre-board container.

of the smaller houses handling 12-oz. oblong cans. In such a plant the cleaning and packing operations are performed on the same line. One operator feeds the cans from the retort basket to the line which includes two hand



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packers. The rate is 3,000 cans per hour per operator, which at current labor costs amounts to 33½¢ per 1,000 cans. While this rate is unquestionably fast for hand work it is only a third to a sixth of the capacity of the automatic packer. The additional charges incidental to manual packaging, such as the cost of keeping the box stitchers, gluers and truckers available to handle the volume by the slower hand rate, raise the cost to about 50¢ per 1,000 cans.

The meat packer who has a 12-oz. oblong can line should investigate the money and time saving possibilities offered by the automatic packer and gluer.

### CHILD-LABOR REGULATION

A new, all-inclusive publication, "Child-Labor Bulletin No. 101," which in simple form presents the child-labor provisions of the Fair Labor Standards Act—the federal wage and hour law—has just been issued. In addition to its listing of the provisions which set a general minimum age of 16 for employment subject to the wage and hour law, the bulletin lists the seven hazardous occupations orders which establish a minimum age of 18 for employment in the occupations declared by the Secretary of Labor to be hazardous for young workers. The bulletin contains an easy-to-read question-and-answer section which is intended to guide employers in complying with the child-labor requirements of the law.

As a further aid, the bulletin calls attention to other federal laws having child-labor provisions, and indicates to employers how they may obtain proof of age of the minors they employ. Copies of the new bulletin are available on request to the Wage and Hour and Public Contracts Division, United States Department of Labor, Washington, D. C.

### Omaha Plant Improves

(Continued from page 15)

is cooled appreciably, the pump only works about one-fourth of the time. With the tower working in conjunction with the shell and tube condenser, head pressure has been lowered by 50 lbs. No water will be used during the winter months.

Officials of the firm state that the cooling tower paid for its installation in three months through reduction in the company's water bills.

In cooperation with a nearby packer, the company has recently completed the construction of a spur track to permit the shipment of meat in earloads to eastern markets.

Officials of the Greater Omaha Packing Co. are Herman Cohen, owner; Pennie Z. Davis, general manager, and Arthur S. Cohen, general plant superintendent.

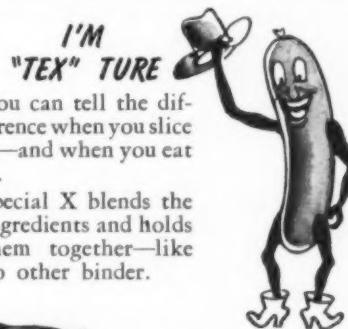
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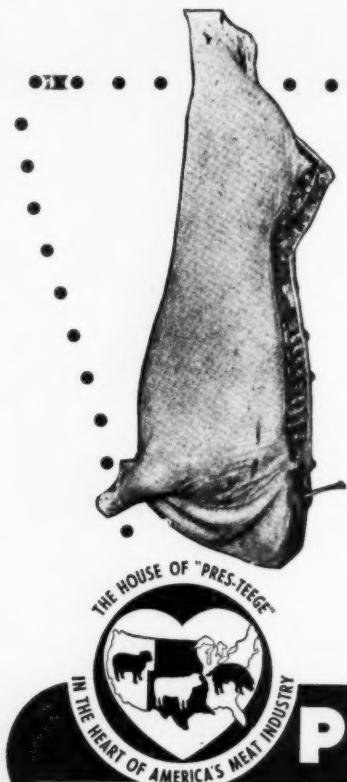
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Hantover shroud cloths are made from specially designed heavy sheeting . . . all edges hemmed to prevent tearing—giving longer wear. Two standard sizes: 90" x 40" or 110" x 40". Made up in other sizes if desired. Specify size when ordering.

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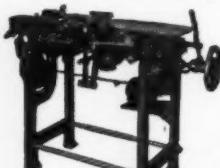
These sturdy PETERS Junior Adjustable Machines can do your lard and shortening packaging job much faster and better than human hands.

Their dependable service will assure you of considerable savings in time and money.

Send us samples of the cartons you are now using and we will recommend machines to meet your specific requirements.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, one operator required. Can be made adjustable to set up several size cartons.



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# PLANT OPERATIONS

## Ideas for Operating Men

### EQUIPMENT OFTEN LOCATED INEFFICIENTLY BECAUSE IT LANDED IN A POOR SPOT ON ORIGINAL DELIVERY

Often a simple relocation of present machinery and/or the purchase of minor equipment can result in startling savings. In one midwestern plant visited by THE NATIONAL PROVISIONER, a gang reduction from 14 to four workers was made possible by a simple rearrangement of equipment. The only reason for the former, costlier method of operation was that the equipment was put in a certain place when it was delivered and was simply left in that location thereafter. This bears out many previous studies by the PROVISIONER in the development of the Micro-Scale Planning Kit which indicated that the wrong location of equipment is often the sole reason for uneconomical employment of production time.

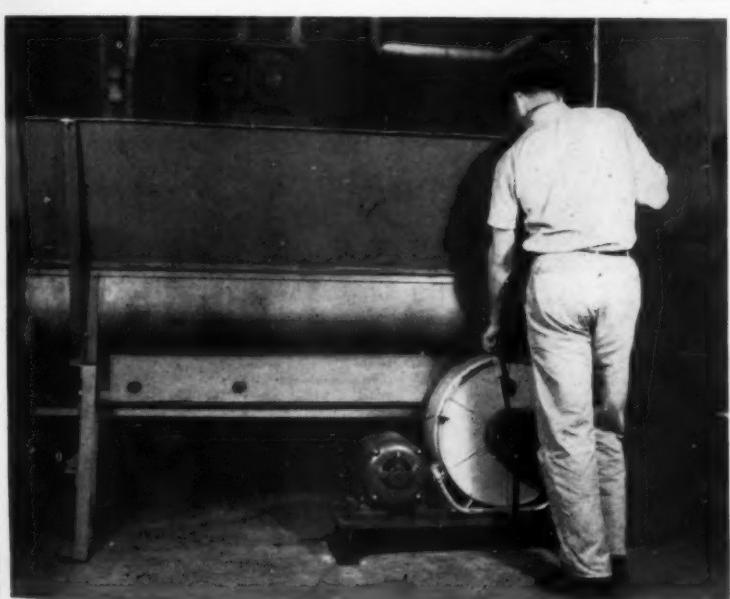
The packer whose plant was studied recently by the NP distributes bacon to some of the larger chains and super markets. Specifications frequently require that the bacon be derinded and shipped as a derinded slab bacon.

In his former method of handling bacon for derinded slab sale, the packer derinded it, railed it back into the bacon chill cooler, formed and boxed it and

then moved the product down two floors by elevator for sealing and box strapping and back up again to the cooler where it was held until shipment.

The two elevator trips were the uneconomical steps in this operation—one to get the bacon to a scale and the other to bring the strapped boxes back to the cooler. These steps were necessary because there was no scale and strapping machine on the cooler floor level and the floor also lacked suitable means for expediting the flow of the packed and strapped boxes. The first floor, on which the smoked meats were packed, had a roller conveyor by which the scaled meats were moved to the strapping machine.

Under a new arrangement two sections of portable roller conveyor are used to form feedways to and from the scale. The scale and conveyors are located in an area adjacent to the third floor chill cooler and the overhead rail. One operator brings the trees from the bacon chill cooler and removes the bacon from the hooks, placing the bellies on a table next to the forming machine. Another worker forms the ba-



POSITIVE CONTROL OF CONVEYOR FOR CRACKLINGS

Positive r.p.m. control of a screw conveyor feeding a screw press handling cracklings is achieved through use of a B. F. Goodrich speed selector, a device which employs planetary motion in conjunction with standard V-belts and variable pitch sheaves to give variable speeds. The screw conveyor in the Ohio processor's plant operates at 0 to 5 r.p.m. off a 2-h.p., 1725-r.p.m. motor with a gear box reduction of 20 to 1.

### DEPENDABLE FOR TOP-QUALITY PROCESSING

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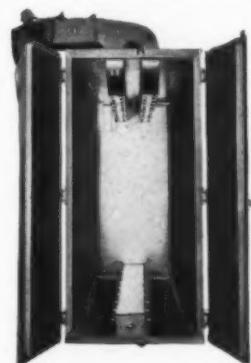
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PICKLE PUMPS

There's a "BIG BOY" size to meet every artery and spray pumping requirement, from 1 to 12 operators in capacity. Dependable for trouble-free, heavy-duty performance.

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PERCENTAGE  
SCALE



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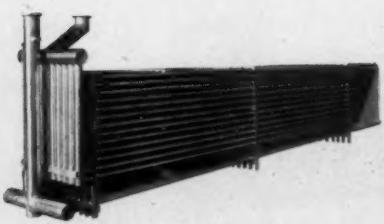
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- SAGE, ETC.

cen and puts it in a box which is placed on top of the roller conveyor to go to the scaler. The latter places the sealed box on the conveyor leading to the strapper. The strapper places the strapped boxes on skids which, in turn, are trucked into the cooler by the tree feeder. With this crew of four and the two roller conveyors the packer now boxes 20,000 lbs. of bellies in an eight-hour day.

## AMI PROVISION STOCKS

Packers covered by the American Meat Institute provision stocks survey again reduced their stocks of pork meats by 8 per cent as compared with those held two weeks earlier. Inventories amounted to 400,800,000 lbs. on July 31 as compared with 436,900,000 lbs. a fortnight earlier. Current stocks showed an increase of 65 per cent over the 243,500,000 lbs. held on the corresponding date a year ago but were 15 per cent smaller than the 1933-41 average. Lard and rendered pork fat holdings were reduced from 175,300,000 lbs. two weeks earlier to 163,100,000 lbs. On the like date a year ago these holdings amounted to 157,100,000 lbs.

Provision stocks as of July 31, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows July 31 stocks as percentages of the holdings two weeks earlier and last year.

	July 31 stocks as Percentages of Inventories on Com-		
	July 1948	July 1947	July 1939-41 av.
D. S. PRODUCT			
Bellies (Cured)	98	300	...
Fat backs (Cured)	92	85	...
Other D. S. Meats (Cured)	89	86	...
TOT. D. S. CURED ITEMS	97	196	...
TOT. FROZ. FOR D. S. Cure	101	203	...
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	*	67	6
Skinned	92	124	69
All S. P. Hams	92	121	54
Hams, Frozen-for-Cure			
Regular	*	*	4
Skinned	87	208	109
All frozen-for-cure hams	87	206	85
Pienies			
Sweet pickle cured	90	*	60
Frozen-for-cure	78	237	128
Bellies, S. P. and D. C.			
Sweet pickle cured	90	107	101
Frozen-for-cure	86	694	*
Other Items			
Sweet pickle cured	94	125	70
Frozen-for-cure	88	282	88
TOT. S. P. & D. C. CURED	90	113	72
TOT. S. P. & D. C. FROZEN	86	372	96
BARRELED PORK	108	68	19
FRESH FROZEN			
Loins, shoulders, butts and spareribs	91	157	95
All other	85	97	148
Total	87	117	110
TOT. ALL PORK MEATS	92	165	85
RENDERED PORK FAT	105	81	**
LARD	93	105	92

\*Same. \*\*Included with lard.

## FATS AND OILS ALLOCATIONS

Emergency export allocations, cancellations, and exchanges approved by the U. S. Department of Agriculture during the week ended July 30 included 2,200,000 lbs. of lard allocated to Bizone, Germany, to meet established needs.

Refrig

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## Refrigerated Delivery

(Continued from page 13.)

the trucks at 7 a.m. Loading and routes are planned so that no truck has more than 25 stops and all can be back on the plant's parking lot at 1 or 2 p.m.



### PART OF CHICAGO FIPM'S FLEET OF NEW TRUCKS

The units shown above are Diamond T's of 5-and 7½-ton capacity. The bodies were built by the Holland Body Co. and are insulated with 3 in. of Haircraft and equipped with Dole vacuum cold plates. Body lengths are 12 and 14 ft.

Each truck has a 4- or 5-hour refrigeration safety margin.

A reel-mounted extension light has been spotted at each loading platform

expansion of the plant's sharp freezing facilities, the firm has installed a 40-ton Frick ice machine to act as a booster compressor.

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Sausage and Meat Loaves.

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**VIOBIN CORPORATION**  
MONTICELLO, ILLINOIS  
\*U.S. Patent 2,314,282



## PACKER REPORTS CITED

From the more than 4,000 corporation annual reports considered in the eighth annual survey, conducted by Weston Smith of *Financial World*, seven meat industry companies have qualified for "highest merit award" citations. They are Armour and Company, Cudahy Packing Co., John Morrell & Co., Swift & Company, Swift International Co., Tobin Packing Co., and United Stockyards Corporation.

The 1947 stockholder reports of these companies are candidates for the final judging, and one will be selected as "best of the meat packing industry" and awarded the bronze "Oscar of Industry" trophy at the *Financial World* annual report awards banquet on October 21, at the Hotel Pennsylvania in New York. A year ago the 1946 annual report of Swift & Company was judged best of this industrial classification.

## RENDERING INVESTIGATION

An investigation of the activities of large companies in the rendering field is reported to be underway before a federal grand jury in Boston, Mass. Federal judge Sweeney recently handed down an opinion granting, in part, a motion to quash subpoenas issued by the grand jury directing that certain books and records of Consolidated Rendering Co., Hinckley Rendering Co. and others be submitted for inspection.

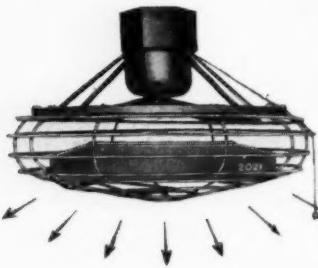
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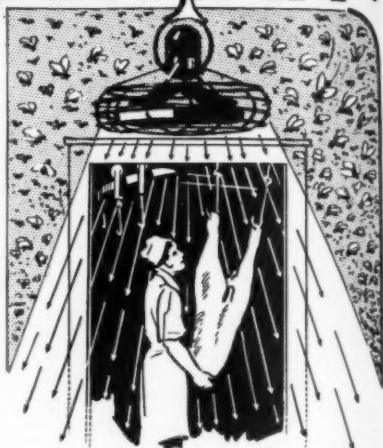
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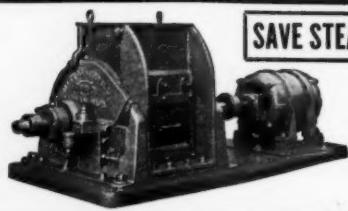
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WHICH FLIES DON'T PASS



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Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor... increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

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# MARKET SUMMARY

## Cattle—Beef—Veal

### CATTLE

Chicago cattle market: Steers, steady to \$2.00 lower; heifers, steady to \$2.00 lower; cows, \$1.00 to \$2.00 lower; cutters and canners, 50c to \$1.00 lower; bulls, 25c to 50c lower; calves, 50c higher.

	Thurs.	Last wk.
Chicago steer top...	\$41.00	\$41.00
4 days cattle avg..	36.00	36.85
Chi. heifer top....	38.00	38.25
Chi. bol. bull top....	26.00	26.25
Chi. cow top.....	28.00	28.00
Chi. cut. cow top....	18.75	20.00
Chi. can. cow top....	17.00	18.50
4 days can.— cut. aver.....	17.25	17.75
Kan. City, top.....	37.50	40.00
Omaha, top .....	38.50	38.00
St. Louis, top.....	37.60	36.50
St. Paul, top.....	38.50	40.50
Receipts 20 markets		
4 days .....	234,000	196,000
Slaughter— Fed. Insp.* .....	242,000	261,000

### BEEF

Carcass, good, all wts.: Mixed, steady to higher.			
Chicago .....	57	@57½	56½@57½
New York .....	57	@59	56 @58
Chi. cut., Nor..	35		35
Chi. bol. bulls..	38½@39	40	@41
Chi. can., Nor..	35		35

### CALVES

	Chicago, top .....	\$31.00	\$31.00
Kan. City, top.....	29.00		28.50
Omaha, top .....	28.00		28.00
St. Louis, top.....	32.00		31.00
St. Paul, top.....	34.00		34.00
Slaughter— Fed. Insp.* .....	135,000		142,000

\*Week ended July 31, 1948.

## Hogs—Pork—Lamb

### HOGS

Chicago hog market this week: Top 25c lower and average 5c higher; other markets 25c lower to \$2.25 higher.

	Thurs.	Last wk.
Chicago top .....	\$30.75	\$31.00
4 day avg.....	26.15	26.10
Kan. City, top.....	29.50	29.00
Omaha, top .....	29.75	29.25
St. Louis, top.....	31.00	30.25
St. Paul, top.....	29.50	29.50
Corn Belt, top.....	30.00	30.50
Indianapolis, top ...	30.50	31.00
Cincinnati, top .....	30.50	30.75
Baltimore, top .....	31.25	29.00
Receipts 20 markets		
4 days .....	224,000	218,000
Slaughter— Fed. Insp.* .....	604,000	680,000
Cut-out .....	180-	220-
results .....	220 lb.	240 lb.
This week....	—\$1.84	—\$3.24
Last week....	—2.10	—3.34
	—	—5.06

### PORK

Chicago: Mixed.

Reg. hams,		
all wts.....	57n	54½n
Loins 12/16 ..	59 @60	53 @54
Bellies, 8/12 ..	45½	45
Picnics,		
all wts.....	34 @46	31½@42
Reg. trim...29	@29½	26½@27
New York:		
Loins, 8/12 ..	64 @66	62 @64
Butts, all wt.48	@51	48 @50

### LAMBS

	Chicago, top .....	\$28.50	\$29.50
Kan. City, top.....	28.00		28.50
Omaha, top .....	29.50		29.00
St. Louis, top.....	28.25		30.00
St. Paul, top.....	29.75		29.00
Receipts 20 markets			
4 days .....	159,000		124,000
Slaughter— Fed. Insp.* .....	270,000		277,000

Dressed lamb prices: Mixed.

Chicago, choice .....

New York, choice .....

Nominal. Ax—asked.

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## Hides—Fats—By-Products

### HIDES

Chicago packer hides: Packer hide market softened; native and branded steers down 1c, light cows and branded cows down 2c and heavy down 1c for northern premium points with differential on river points widened to 2c less. Northern heavy calf sold down 5c.

	Thurs.	Last wk.
Hvy. native cows .....	29½@31½	32 @32½
Nor. calf (heavy) .....	55	60
Nor. calf (light) .....	55	60 @62½
Nor. native kipskin .....	40	42½
Outside small pkrs. native, all weight str. & cows.24	@27	25 @28

### TALLOW, GREASES, ETC.

Chicago: Market in a soft position throughout the week. Aside from a little buying in the East by one soaper, interest has been very limited and straight tanks moving at distressed prices.

Fancy tallow ..14 @14½ 17n  
Choice white

grease ..13½@14 15 @15½

Chicago By-Products: Steady to lower.

Dry rend.

tankage ....\*1.60@1.65 \*1.70@1.75

10-11%

tankage ....\*7.00@7.50 \*7.25@7.50

Blood .....†7.25@7.50 †7.25@7.50

Digester tankage

60% .....100@105 100@105

Cottonseed oil,

Val. S. E.... 25b 25½pd & b

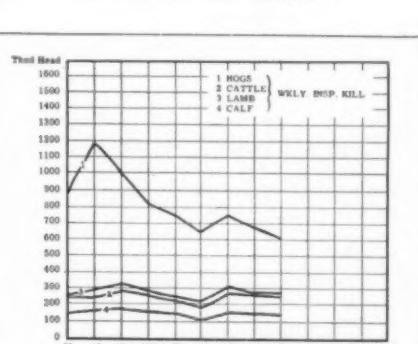
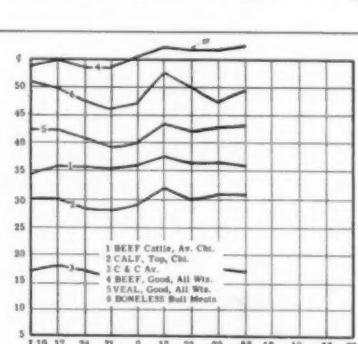
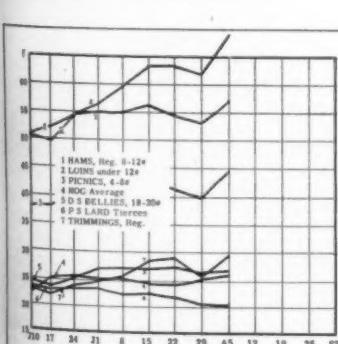
\*F.O.B. shipping point. †Del'd basis.

N—nominal. Ax—asked.

### LARD

Lard—Cash .....	20.25n	20.60n
Loose .....	19.75n	19.37½n
Leaf .....	18.75n	18.37½n

N—nominal. Ax—asked.



# Federally Inspected Meat Production Declined Again in Week Ended July 31

**M**EAT production under federal inspection for the week ended July 31 totaled 243,000,000 lbs., the U. S. Department of Agriculture reported this week. Reduction in slaughter of all species continued from last week. Production was 9 per cent below the 267,000,000 lbs. last week and down 10 per

was 17,400,000, 17,800,000 and 18,700,000 lbs., respectively.

Hog slaughter of 604,000 head was 11 per cent below 680,000 last week and 9 per cent below 661,000 in the same week of 1947. Production of pork, at 97,000,000 lbs., compared with 107,000,000 last week and 107,000,000 last year.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended July 31, 1948, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
July 31, 1948	242	118,1	135	17.4	604	96,6	270	11.3	243,4	
July 24, 1948	261	131,0	142	17.8	680	107,4	277	11.4	267,6	
Aug. 2, 1947	287	135,3	140	18.7	661	107,1	260	10.6	271.7	

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Ibs.	Ibs.
July 24, 1948	920	488	237	120	285	160	91	42	14.4	24.7
July 14, 1948	931	502	229	125	283	158	89	41	14.4	27.7
Aug. 2, 1947	903	471	126	236	162	89	41	14.8	28.7	

<sup>1</sup>1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

cent from the 272,000,000 lbs. in the corresponding week last year.

Cattle slaughter totaled 242,000 head, 7 per cent below the 261,000 last week and 16 per cent below the 287,000 for the corresponding week last year. Beef production, at 118,000,000 lbs., compared with 131,000,000 last week and 135,000,000 in 1947.

Calf slaughter, at 135,000 head, compared with 142,000 last week and 149,000 last year. Output of inspected veal for the three weeks under comparison

Lard production was 24,700,000 lbs., compared with 27,700,000 last week, and 28,700,000 last year.

Sheep and lamb slaughter, at 270,000 head, compared with 277,000 head in the preceding week and 260,000 last year. Production of inspected lamb and mutton for the three weeks amounted to 11,300,000, 11,400,000 and 10,600,000 lbs.

The table above shows the numbers of livestock slaughtered, meat and lard production and average weights of slaughter.

## HOG CUTTING MARGINS SHOW SLIGHT IMPROVEMENT

(Chicago costs and credits, first three days of week.)

Pork product prices this week were higher than a week earlier and although the cost of live hogs also advanced, cutting margins for all weights of hogs tested improved somewhat. All weights still showed minus margins. Again the light weights were in the best position at minus \$1.84, compared with minus \$3.24 for the medium weights and minus \$5.01 for the heavies.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

	180-220 lbs.—Value			220-240 lbs.—Value			240-270 lbs.—Value		
	Pct.	Price	per per cwt.	Pct.	Price	per per cwt.	Pct.	Price	per per cwt.
Skinned hams	12.5	59.2	\$ 7.40	10.0	72	12.5	59.2	\$ 7.40	10.0
Picnics	5.6	43.9	2.46	3.56	5.4	42.9	2.32	3.30	5.3
Boston butts	4.2	51.0	2.14	3.11	4.1	49.2	2.02	2.85	4.1
Loins (blade in)	10.1	66.5	6.71	9.71	9.8	57.0	5.59	7.92	9.7
Bellies, S. P.	11.0	44.7	4.92	7.11	9.5	43.2	4.10	5.83	3.9
Bellies, D. S.	—	—	—	2.1	27.5	.58	.83	8.5	27.5
fat backs	—	—	—	3.2	25.5	.50	.70	4.5	16.0
Plated and jowls	2.0	21.4	.62	.90	3.0	21.4	.04	.90	3.4
Raw leaf	2.2	18.3	.40	.59	2.2	18.3	.40	.57	2.2
P. S. lard	13.7	19.7	2.70	3.92	12.2	19.7	2.40	3.41	10.1
Spareribs	1.6	45.3	.72	1.04	1.6	33.9	.54	.78	1.6
Regular trim	3.2	28.2	.90	1.33	2.9	28.2	.82	1.18	2.8
Feet, tails, etc.	2.0	12.9	.26	.37	2.0	12.9	.26	.36	2.0
Offal & misc.	—	—	.96	1.39	—	.96	1.36	—	.96
Total Yield & Value	69.0	\$30.19	\$43.75	70.5	—	\$28.53	\$40.47	71.0	—
Per cwt.		Per cwt.		Per cwt.		Per cwt.		Per cwt.	
alive		alive		alive		alive		alive	
Cost of hogs	\$30.83	Per cwt.	.15	Per cwt.	.15	Per cwt.	.15	Per cwt.	.15
Condensation loss	.15	Per cwt.	.91	Per cwt.	.91	Per cwt.	.82	Per cwt.	.82
Handling and overhead	1.05	fin.	—	fin.	—	fin.	—	fin.	—
TOTAL COST PER CWT.	\$32.03	\$46.42	—	\$31.77	\$45.06	—	\$30.93	\$43.56	—
TOTAL VALUE	30.19	43.75	—	28.53	40.47	—	25.82	36.50	—
Cutting margin	—	\$ 2.67	—	\$ 3.24	—	\$ 4.59	—	\$ 5.01	—
Margin last week	—	2.10	—	3.05	—	3.34	—	4.71	—

## CHICAGO PROVISION STOCKS

Total lard stock at Chicago decreased during the last two weeks of July, dropping from 100,679,363 lbs. at midmonth to 98,366,207 lbs. at the end of the month. However, the July 31 figure was about 6,668,000 lbs. larger than that of the comparable date last year.

The total of all meat stocks on July 31 was about double the amount in storage on the same date in 1947, but it was somewhat smaller than the total at the end of the previous month.

	July 31, '48, lbs.	June 30, '48, lbs.	July 31, '47, lbs.
All barreled pork (blbs.)	827	777	2,067
P. S. lard (a) . . .	82,309,933	79,187,747	73,859,656
P. S. lard (b) . . .	228,000	224,000	—
Dry rendered lard (a) . . .	2,594,854	2,160,186	—
Other lard . . .	13,233,420	14,020,619	17,847,417
<b>TOTAL LARD</b> . . .	<b>98,366,207</b>	<b>95,592,552</b>	<b>91,688,073</b>
D. S. cl. bellies	908,300	855,000	86,500
D. S. cl. bellies (other)	11,811,148	11,478,960	4,630,797
<b>TOTAL D. S.</b>	<b>12,719,448</b>	<b>12,333,960</b>	<b>4,117,297</b>
CL. BELLIJES . . .	12,670,448	12,333,960	4,117,297
D. S. rib bellies . . .	—	—	3,072,321
D. S. fat backs . . .	2,635,835	2,677,224	—
S. P. regular hams . . .	1,243,926	728,759	537,281
S. P. skinned hams . . .	10,317,938	14,008,803	6,585,734
S. P. bellies . . .	20,106,105	23,189,536	9,096,106
S. P. picnics, S. P. Boston shdhrs. . .	3,831,641	5,511,855	2,524,049
Other cut meats . . .	12,420,181	14,290,612	5,966,974
<b>TOTAL ALL MEATS</b> . . .	<b>63,241,074</b>	<b>72,740,749</b>	<b>31,900,312</b>
(a) Made since Oct. 1, '47. (b) Made previous to October 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## How New Farm Price Law Affects Support for Hogs

The effect of new farm price legislation on hog support prices was explained recently by the U. S. Department of Agriculture as follows:

The new Agricultural Act of 1948 extends through December 31, 1949 the 90 per cent of parity price support for hogs. Until that date, support prices for hogs will continue on about the same basis as at present. After January 1, 1950 there will be no mandatory support for hogs. However, beginning at that time the Secretary of Agriculture is authorized to support the price of hogs, of other livestock and livestock products, or of any agricultural commodity not specifically covered elsewhere in the act, at a level up to 90 per cent of parity, as computed under a new formula. In setting up a support for any commodity the Secretary is directed to consider the ability and willingness of producers to keep supplies in line with demand, the support levels of other commodities, availability of funds, and several other factors.

Support prices for hogs in the last few years have not entailed any operations of the Department of Agriculture.

Average weekly support prices for hogs from July through September this year range from \$17.25 to \$18.50 per 100 lbs., Chicago basis, for Good and Choice barrow and gilt butcher hogs. Prices are now well above these supports. A new schedule of support prices is to be announced by October 1 to cover marketings during October-March.



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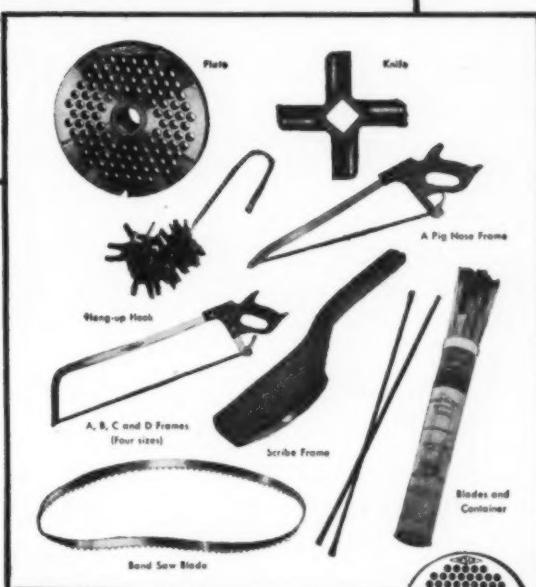
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# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

August 4, 1948  
per lb.

Choice native steers— All weights	58 @60
Good native steers— All weights	57 @59
Commercial native steers— All weights	47 @55
Utility, all wts	39 @44
Hindquarters, choice	68 @69
Forequarters, choice	50 @51
Cow, commercial	41 @43
Cow, utility	63 @39
Cow, cutter andanner	35 @37
Bologna bulls, 300 up	38 @39

### BEEF CUTS

Steer loin, choice	.95 @97
Steer loin, good	.90 @94
Steer loin, commercial	.. @85
Steer round, choice	.60 @62
Steer round, good	.60 @62
Steer rib, choice	.78 @82
Steer rib, good	.73 @78
Steer rib, commercial	.. @73
Steer sirloin, choice	@1.00
Steer sirloin, commercial	.. @85
Steer brisket, choice	.53 @54
Steer brisket, good	.53 @54
Steer chuck, choice	.50 @54
Steer chuck, good	.50 @54
Steer back, choice	.. @53
Steer back, good	.. @52
Navel, round	.32 @34
Fore shanks	.34 @35
Flank shanks	.. @27
Steer tenderloins	@1.83
Cow tenders, 5 up	.82 @85
Steer plates	.. @35

### BEEF PRODUCTS

Brains	@7 1/2
Hearts	@36 1/2
Tongues, select, 3 lbs. & up, fresh or froz.	@39
Tongues, house rinn, fresh or froz.	.27 @27 1/2
Tripe, cooked	.. @20
Livers, regular	@52
Kidneys	@20 1/2
Cheek meat	.. @38 1/2
Lips	@21 1/2
Lungs	@12
Melts	@12
Udders	@7

### CALF—HIDE OFF

Choice, 225 lbs. down	45@46
Good, 225 lbs. down	42@43
Commercial	39@40
Utility	37@38

### VEAL—HIDE OFF

Choice carcass	47@48
Good carcass	45@46
Commercial carcass	42@43
Utility	37@38

### LAMBS

Choice lambs	54@57
Good lambs	53@55
Commercial lambs	47@49

### MUTTON

Good	27@28
Commercial	25@26
Utility	23@24

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	@61
Fancy hammed hams, 14/18 lbs., parchment paper	@63
14/18 lbs., parchment paper	61 1/2 @63
Fancy trim, brisket off, bacon, 8 lb. down, wrap	58 @60
Square cut seedless bacon, 8 lb. down, wrap	54 @55

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16...	@60%
Raw pork loins, un. 12 lb.	.00 @71
Tenderloins	.. @78
Baconed loins	.. @65
Picnics, 4/8	45 @46
Skinned shdles., bone in	45 @46
Spareribs, under 3 lb.	.. @64
Boston butts, 3/8 lb.	.. @67
Boneless butts c.t. 3/5	53 1/2 @58
Neck bones	.. @12 1/2
Pigs feet, front	@ 9
Kidneys	.. @16 1/2
Livers	26 @27 1/2
Ears	.. @25 1/2
Brains	13 1/2 @14
Shoats, lean in	13 1/2 @14

### FANCY MEATS

Tongues, corned	.39 @40
Veal breads, under 6 oz.	.75
6 to 12 oz.	.76 @78
12 oz. up	.82 @85
Beef kidneys	.. @20 1/2
Calf tongues	.. @22
Lamb frens.	.. @25
Beef livers, selected	.. @58
Ox tails, under 3 lb.	.. @10
Over 3 lb.	.. @27 @30

### SAUSAGE MATERIALS

Reg. pork trim (50% fat)	.30 @30 1/2
Sp. lean pork trim, 85%	.44 @45
Ex. lean pork trim, 95%	.50 @51
Pork cheek meat	.. @43
Pork tongue	.. @23
Boneless bull meat	.50 @51
Boneless chuck	.. @51
Shank meat	.. @51
Beef trimmings	42 1/2 @43
Beef cheek meat	.. @38 1/2
Dressed canners	.. @36 1/2
Dressed cutter cows	.. @36 1/2
Dressed bologna bulls	.. @40 1/2
Boneless veal trim	48 1/2 @49 1/2

### DOMESTIC SAUSAGE

Cervelat, ch. hog bungs	86
Thuringer	56 1/2
Frankfurters, sheep casings	..
Frankfurters, hog casings	47
Bologna, regular	44
Bologna, artifical casings	46
Smoked liver, hog bungs	49
New Eng. lunch specialty	69
Minc'd luncheon spec., ch.	53
Tongue and blood	39
Blood sausage	31
Sausage	32 1/2
Polish sausage, fresh	50
Polish sausage, smoked	54

### SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers  
of sausages.)

Beef casings	Domestic rounds, 1% to 1 1/2 in., 180 pack	.. @35 @40
	Domestic rounds, over 1 1/2 in., 140 pack	.. @45 @47
	Export rounds, wide, over 1 1/2 in.	.. @85
	Export rounds, medium,	.. @45 @55
	1 1/2 in. to 1 1/2	.. @45 @55
	Export rounds, narrow, 1 1/2 in. under	1.10 @1.35
No. 1 weasands	24 in. up	10 @12
No. 1 weasands	22 in. up	7 @8
No. 2 weasands	5 @ 6	
Middle sewing, 1% @		
Middle, select, wide	2 1/2@2 1/2 in.	1.10 @1.35
Middle, select, extra	2 1/2@2 1/2 in.	.. @1.50
Middle, select, extra	2 1/2 in. & up	.. @2.00
Beef bungs, export No. 1	16	@17
Beef bungs, domestic	11	@12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	.. 15	@16
10-12 in. wide, flat	.. 10	@10
8-10 in. wide, flat	.. 8	@7
Pork casings:		
Extra narrow, 20 mm. & dn.	3.05 @3.25	
Narrow, mediums, 29 @32		
Medium, 32 @35 mm. & 2.00 @2.10	.. @2.70	
Spec. medium, 35 @38 mm.	.. @1.80	
Wide, 38 @43 mm.	.. @1.70	
Export bungs, 34 in. cut	.. @39	
Large prime bungs, 34 in. cut	.. 29	@31
Medium prime bungs, 34 in. cut	.. 21	@22
Small prime bungs	.. 16	@17
Middles, per set, cap off	.. 53	@63

### SEEDS AND HERBS

Caraway Seed	Whole for Saus.	Ground
Comino seed	.. @23	@27 1/2
Mustard ad., fcy. yell.	.. @22	..
American	.. @20	
Marjoram, Chilean	.. @28	@32
Oregano	.. @22	@26
Coriander, Morocco	.. @16 1/2	
Natural No. 1	@11 1/2	@14 1/2
Marjoram, French	.. @45	@51
Sage Dalmation	No. 1	@30 @35

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole	Ground
Allspice, prime	.. @31
Refined	.. @32
Chili powder	.. 36 @45
Chili pepper	.. 43 @46
Cloves, Zanzibar	.. @23
Ginger, Jam., unbl.	.. @24 1/2
Ginger, Afric.	.. @21
Cochin	.. @22
Mace, fcy. Banda	.. @27
East Indies	.. @1.73
West Indies	.. @1.72
Mustard, flour, fcy.	.. @35
No. 1	.. @28
West India Nutmeg	.. @50 1/2
Pimento, Spanish	.. @84
Red No. 1	.. @41
Pepper, Packers	.. @76
Pepper, black	.. @76
Pepper, white	.. @80
Pepper, Black	.. @76
Boneless	.. @80
Black, Lampong	.. @76

### CURING MATERIALS

Cwt.

Allspice in 425-lb. bbls., del. or f.o.b. Chicago	.. \$8.75
Salt peter, n. ton. f.o.b. N. Y.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	\$19.20
Medium	24.20
Rock, bulk, 40 ton cars,	
Detroit	10.00
Sugar	
Raw, 96 basis, f.o.b.	
New Orleans	5.70
Standard gran., f.o.b.	
refiners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.49

### PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles  
August 2

San Francisco  
August 3

No. Portland  
August 3

### FRESH BEEF: (Carcass)

#### STEER:

Good:	
400-500 lbs.	\$54.00 @54.50
500-600 lbs.	53.50 @54.50
Commercial:	
400-600 lbs.	49.00 @51.00
Utility:	
400-600 lbs.	44.00 @47.00

#### COW:

Commercial, all wts.	40.00 @42.00
Cutter, all wts.	35.00 @37.00

#### FRESH VEAL AND CALF: (Skin-On)

#### (Skin-Off)

Choice:	
80-130 lbs.	48.00 @50.00
Good:	
80-130 lbs.	45.00 @47.00

#### FRESH LAMB & MUTTON: (Carcass)

#### SPRING LAMB:

Choice:	
40-50 lbs.	52.00 @53.00
50-60 lbs.	50.00 @52.00
Good:	
40-60 lbs.	52.00 @53.00
50-60 lbs.	50.00 @52.00
Commercial:	
40-60 lbs.	48.00 @49.00
Utility, all wts.	45.00 @46.00

#### MUTTON (ewe):

Good, 75 lbs. dn.	23.00 @25.00
21.00 @23.00	

21.00 @23.00

19.00 @20.00

19.00 @20.00



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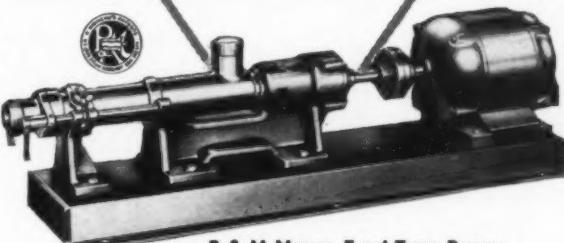
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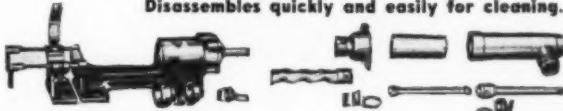
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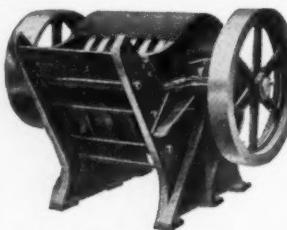
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# MARKET PRICES New York

## DRESSED BEEF CARCASSES

### City Dressed

August 4,  
1948

Choice, native, heavy	60 1/2 @ 64 1/2
Choice, native, light	60 1/2 @ 64 1/2
Good	59 1/2 @ 63
Common	55 1/2 @ 60
Canner & cutter	43 1/2 @ 44 1/2
Bd. bull	43 1/2 @ 46 1/2

## BEEF CUTS

### City

No. 1 ribs	73 @ 76
No. 2 ribs	68 @ 73
No. 1 loins	82 @ 85
No. 2 loins	82 @ 82
No. 1 hindquarters and ribs	68 @ 71
No. 2 hindquarters and ribs	67 @ 69
No. 3 hindquarters and ribs	62 @ 65
No. 1 top sirloins	75 @ 79
No. 2 top sirloins	73 @ 79
No. 1 rounds	65 @ 68
No. 2 rounds	64 @ 65
No. 1 chuck	55 @ 57
No. 2 chuck	54 @ 56
No. 3 chuck	52 @ 54
No. 1 briskets	52 @ 54
No. 2 briskets	52 @ 54
No. 1 fanks	28 @ 30
No. 2 fanks	28 @ 30

## FRESH PORK CUTS

### Western

Boston butts	48 @ 51
Pork loins, fresh 12 lbs. do.	63 @ 65
Hams, regular, under 14 lbs.	@ 59
Hams, skinned, fresh, under 14 lbs.	62 @ 64
Picnics, fresh, bone in.	44 @ 47
Pork trimmings, ex. lean.	51 @ 53
Pork trimmings, regular.	62 @ 65
Spareribs, under 3.	48 @ 49
Bellies, sq. cut, seedless, 8/12.	44 @ 47

## FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	100
Beef kidneys	25
Beef liver, selected	70
Lamb fries	45
Oxtails under 3/4 lb.	16
Oxtails over 3/4 lb.	80

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in 100 to 136 lbs.	44 @ 46
137 to 153 lbs.	44 @ 46
154 to 171 lbs.	44 @ 46
172 to 188 lbs.	44 @ 46

## LAMBS

Choice lambs	56 @ 63
Good lambs	55 @ 63
Legs	65 @ 67
Hindsaddles	63 @ 70
Loins	68 @ 72

## MUTTON

Good	22 @ 25
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## VEAL—SKIN OFF

Western	
Choice carcass	47 @ 50
Good carcass	44 @ 48
Commercial carcass	40 @ 45
Utility	

## BUTCHERS' FAT

Shop fat	7
Breast fat	8 1/2
Edible suet	9
Inedible suet	9

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during June, 1948, bought at stockyards and direct, as reported by the U. S. Department of Agriculture's Production and Marketing Administration are shown in the following table:

	June 1948	May 1948	June 1947
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	75.0	72.8	77.0
Other	25.0	27.2	23.0
Calves—			
Stockyards	61.5	62.9	62.4
Other	38.5	37.1	37.6
Hogs—			
Stockyards	43.5	46.0	38.8
Other	56.5	54.0	61.2
Sheep and lambs—			
Stockyards	65.7	65.5	63.9
Other	34.3	34.5	36.1

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 4, 1948

All quotations in dollars per cwt.

### FRESH BEEF:

#### STEER AND HEIFER:

##### Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$59.00-60.00
700-800 lbs.	58.50-59.50

##### Good:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	58.00-59.00
700-800 lbs.	57.00-58.50

##### Commercial:

350-600 lbs.	45.00-51.00
600-700 lbs.	46.00-53.00
Utility, all wts.	40.00-43.00

##### COW:

Commercial, all wts.	39.00-44.00
Utility, all wts.	38.00-41.00
Cutter, all wts.	None

##### Canner, all wts.

44.00-47.00
45.00-48.00
None

##### FRESH VEAL AND CALF:

##### SKIN OFF, CARCASES:

##### Choice:

80-130 lbs.	47.00-50.00
130-170 lbs.	None
Good:	

##### Good:

80-80 lbs.	44.00-47.00
80-130 lbs.	45.00-48.00
130-170 lbs.	None

The National Provisioner—August 7, 1948

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# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

No material interest was registered in the tallow and grease market this week and the trade reported very light and scattered business. Weakness predominated and offerings seemed plentiful with little interest on the part of the buyers. Reports indicated the large soapers were practically out of the market, and were disinterested, even at reduced prices. Early this week it was reported some trades were made in the East on a basis of 15½c for fancy. Offerings were available at the list, and reasonable bids were solicited in several quarters. Some distress sales were reported involving several tanks of special tallow at 14c, B-white grease at 13½c, and yellow grease at 12@12½c, f.o.b. shipping points.

On Wednesday one of the large soapers picked up some product in the East, basis 14½c for fancy tallow, but local traders stayed away. Lower grades were available at various prices, awaiting reasonable bids in some quarters, and most quotations were strictly nominal.

The market Thursday was reported soft and continued weak, with buying interest apparently limited to scattered tanks when available at lower prices. Offerings were reported at the top quoted ranges, with reported trading thin and sketchy. A tank of special tallow was reported sold at 13½c, and several tanks of choice white grease at 14c, all prices quoted at f.o.b. shipping point.

**TALLOWS:** The closing quotations on tallow Thursday were from 1 to 2c under last week, basis car lots, f.o.b. producer's plant. Edible tallow was quoted at 16c; fancy, 14@14½c; choice, 13%@14½c; prime, 13%@14c; special, 13%@13½c; No. 1, 12%@13c; No. 3, 11%@11½c; and No. 2, at 10½c.

**GREASES:** The grease market continued its decline with prices from 1 to 2½c under a week earlier. Choice white grease was quoted Thursday at 13%@14c; A-white, 13%@13½c; B-white, 12%@13c; yellow, 11½@11½c; house, 10%@11c; brown, 10c, and brown, 25 f.o.a. at 10½@10½c.

**GREASE OILS:** The market on grease oils moved in sympathy with the grease and lard markets this week and reductions were reported on all items. Trading was reported to be about normal, with adequate supplies available to meet requirements. No. 1 lard oil was quoted at 21½c Thursday, a reduction of ¾c under a week earlier; prime burning oil at 23½c, or ½c under last week, and acidless tallow at 21½c, which also represented a reduction of ¾c from the price quoted on the corresponding day

of the previous week.

**NEATSFOOT OILS:** The market displayed weakness this week and price fell in line with other oils. Trading was reported as nominal with supplies in a fair condition. Pure neatsfoot oil was quoted Thursday at 31¼c, representing a reduction of 1½c, and 20-degree neatsfoot oil at 37½c, which was 2½c under last week.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, August 5, 1948.)

### Blood

	Unit
Unground, per unit ammonia	**\$7.25@7.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$7.00@7.50
Liquid stick, tank cars	3.75

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$9.50@100.00
55% meat scraps, bulk	104.50@100.00
50% feeding tankage, with bone bulk	83.35
60% digester tankage, bulk	160.00@105.00
60% blood meal, bagged	135.00@140.00
65% BPL special steamed bone meal, bagged	65.00

### Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	6.50

### Dry Rendered Tankage

	Per unit Protein
Cake	*1.60@1.65
Expeller	*1.60@1.65

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75n
Summer trimmings (green, salted)	1.75@2.00
Sneews and plazles (green, salted)	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.10

### Animal Hair

Winter coil dried, per ton	\$95.00@100.00
Blood coil dried, per ton	75.00
Cattle switches	4@5½
Winter processed, gray, lb	12@13
Summer processed, gray, lb	7½

\*F.O.B. shipping point. ax—asked; n—nominal.

\*\*Quoted del'd basis.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	7.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	1.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilized tankage, ground, 10% ammonia,	12@13
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	7.25

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. origin	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76
Dry Rendered Tankage	
40/50% protein, unground, \$1.80 per unit of pro- tein.	

## VEGETABLE OILS

Trading in the vegetable oils market this week was of a spotty character, with demand and interest largely for the last half of August and forward. Spot sales were few at mixed prices for crude; a few commodities were firm. Future sales were based on lower prices, particularly in view of the anticipated new crops.

**SOYBEAN OIL:** Reports indicated there was fair trading this week with some strength in prices. Some sales were reported Thursday at 21c, and the same bid for more, for spot and mid-August delivery. Market quarters indicated improved industrial demand, but sellers were unwilling to offer freely. The market closed Thursday at 21c paid and bid, about ¼c under a week earlier.

**CORN OIL:** The market on corn oil showed some strength this week, with Thursday's close at 24½c paid, or ½c higher than a week earlier. Some sellers were reported to be asking up to 25c for spot shipment. September oil was reported to have been bid at 20c, but no sales were reported on this basis.

**PEANUT OIL:** Light trading was reported on peanut oil this week at prices about steady with those reported a week earlier. The closing quotation Thursday was 26c asked, unchanged from a week earlier.

**COCONUT OIL:** The coconut oil market this week was relatively quiet, with some weakness in future product. Product for immediate shipment was available at 19c. For forward shipments, prices ranged from 17 to 18½c. Closing quotation Thursday was 19c bid, or 1c under last week.

**COTTONSEED OIL:** The spot cottonseed oil market was about steady this week, with only nominal trading. While spot offerings were on the basis 25½c, forward offerings were substantially lower. Continued action was evidenced in the cottonseed oil futures market. The market had a steady to firm tone about the middle of the week. The mixed prices on grains and lard this week, coordinated with commission

## EASTERN FERTILIZER MARKET

New York, August 5, 1948.

There was a steady demand for various packinghouse by-products and most packers stated their production had fallen off due to the buyers' resistance to present high price of meat.

Wet rendered tankage advanced to \$7.25 per unit of ammonia, f.o.b. New York, with little material offered.

Fish meal was in better demand and material for quick shipment was easily absorbed by the trade.

house buying and short selling and liquidation, resulted in a mixed price structure. Valley, Southeast and Texas closed Thursday at 25c bid, a reduction of 1/2c under a week earlier.

Quotations on the N. Y. futures market for the first four days of this week were as follows:

**MONDAY, AUGUST 2, 1948**

	Open	High	Low	Close	Pr. cl.
Sept.	21.50-25	21.85	21.05	21.05	22.10
Oct.	21.20-05	21.25	20.85	20.85	21.75
Dec.	20.75-05	21.25	20.80	20.85	21.65
Jan.	20.50	21.05	20.55	20.50	21.65
Mar.	20.80	21.05	20.55	20.70	21.60
May	20.75	21.05	20.55	20.60	21.60
July	49-20.50	21.05	20.55	20.00	21.50

Total sales: 158 contracts.

**TUESDAY, AUGUST 3, 1948**

	Open	High	Low	Close	Pr. cl.
Sept.	21.05	21.70	21.30	21.60	21.05
Oct.	20.90	21.25	20.90	21.15	20.81
Dec.	20.75	21.25	20.95	21.00	20.85
Jan.	20.50	21.05	20.55	21.00	20.50
Mar.	20.55	21.35	21.00	21.00	20.70
May	21.50	21.05	20.60	20.90	20.60
July	49-20.50	21.05	20.55	20.60	20.60

Total sales: 150 contracts.

**WEDNESDAY, AUGUST 4, 1948**

	Open	High	Low	Close	Pr. cl.
Sept.	21.75	21.85	21.51	21.67	21.60
Oct.	21.20	21.45	21.15	21.50	21.15
Dec.	21.10	21.25	21.00	21.20	21.06
Jan.	21.05	21.10	21.00	21.00	21.00
Mar.	21.00	21.10	21.10	21.10	21.00
May	20.95	21.10	21.00	21.00	21.00
July	49-20.95	21.10	21.00	21.00	20.60

Total sales: 101 contracts.

**THURSDAY, AUGUST 5, 1948**

	Open	High	Low	Close	Pr. cl.
Sept.	21.65	22.05	21.70	22.00	21.67
Oct.	21.10	21.55	21.46	21.50	21.25
Dec.	21.10	21.45	21.25	21.32	21.20
Jan.	21.25	21.35	21.25	21.25	21.00
Mar.	20.90	21.10	21.00	21.25	21.10
May	20.85	21.05	21.00	21.20	21.00
July	49-21.25	21.10	21.00	21.20	21.00

Total sales: 43 contracts.

\*Bid. †Nominal. \$Asked.

**VEGETABLE OILS**

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	25b
Southeast	25b
Texas	25b
Soybean oil, in tanks, f.o.b. mills	
Midwest	21pd & b
Corn oil, in tanks, f.o.b. mills	24½pd
Coconut Oil, Pacific Coast	19b
Peanut oil, f.o.b. Southern points	26ax
Cottonseed foots	
Midwest and West Coast	3½n
East	3½n

**OLEOMARGARINE**

Prices f.o.b. Chgo.	
White domestic, vegetable	39
White animal fat	39
Milk churned pastry	37
Water churned pastry	36

**FLASHES ON SUPPLIERS**

LINK-BELT CO.: Appointment of Crozier S. Wileman as district sales manager at Wilkes-Barre, Pa. of this Chicago firm was announced recently. He succeeds A. C. Williams, who has retired after 43 years of service. Wileman has been with the company 24 years. He will be assisted by Alton H. Ziegler, who also has recently been transferred from the Philadelphia district sales office of the company.

MIDLAND PAINT AND VARNISH CO.: This Cleveland, O. firm has announced removal to larger quarters in its newly completed office and warehouse building, adjacent to its former location. According to a company spokesman this addition will provide much needed floor space for improvement of the company's facilities and service to the trade.

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# HIDES AND SKINS

Packer hides active at lower prices—Native and branded steers sell off 1c—extreme lights down 1½c—light cows and branded cows off 2c—heavy cows down 1@2c—Packer heavy northern calf sell down 5c—Packer kips off 2½c.

**PACKER HIDES.**—The packer hide market has been active this week, at irregularly lower prices. Native and branded steers sold down a cent; all-light native steers and extreme light native steers moved 1½c lower; extreme light Texas steers and branded cows sold down 2c; light native cows made two successive declines of a cent and are currently 2c under last week; heavy native cows sold a cent down for northern premium points, while River points moved 2c down; packer bulls sold steady at ¼c off.

Light cows were the first description to slip, moving down a cent late on the opening day of the week. Trading on other descriptions was spread throughout the week. Reported sales so far total about 97,000 hides, in addition to which 16,000 more moved at the end of last week, making a total of about 113,000 for the period.

All-light native steers moved down around mid-week when one packer sold

1,500 Julys at 29½c, f.o.b. Omaha, equal to 30c, Chgo. basis. All-heavy native steers are quoted 30c in a nominal way. One packer sold 1,500 July mixed light and heavy native steers at 30c, f.o.b. Des Moines, equal to 30½c, Chgo. basis; another sold 1,400 at 30c, Chgo. basis.

At early mid-week, two packers sold a total of 8,000 July-Aug. extreme light native steers at 33c, or 1½c down.

Branded steers were about the last description to move. One local packer sold 1,000 and an outside packer 1,300 July-Aug. butt brands at 26c. Two packers sold a total of 3,500 July Colorados at 25½c; 7,500 June-July Colorados sold at 25½c, f.o.b. Chgo., and 25¾c, f.o.b. River points; a mixed car moved with butts going at 27c, Colorados 26½c, and branded cows 27c, f.o.b. Cleveland.

On this basis, heavy Texas steers are quotable at 26c, nom., light Texas steers at 28½c, nom., or a cent under last week. One packer sold 1,000 July extreme light Texas steers at 31c.

At mid-week, one packer sold 1,400 July heavy native cows at 31¼c, f.o.b. St. Paul, and 1,400 more at 31½c, Chgo., or a cent down for the northern premium points; later, 2,000 Julys sold at 29½c, f.o.b. St. Louis, widening the differential on River points to 2c under the northern premium points.

Light native cows eased off at the close of last week when one packer sold 16,000 dating May thru July at 29½c, f.o.b. Chgo. and Milwaukee; 7,500 July River points sold at the opening of the week at 29c, Chgo. freight basis; 10,000 Julys sold later at 28½c, f.o.b. St. Paul and River points, or 29c, Chgo. basis; at mid-week, one packer sold 2,700 Chgo. July light cows at 28c; another sold 3,900 July northern points and 1,700 Chgo. light cows at 28c for Julys, and 27½c for Junes, while a few March were included at 25½c, Chgo. basis. A local packer sold 3,600 July, and the Association 3,600 mostly Aug. light cows at 28c, Chgo. basis.

Branded cows sold down at early mid-week when one packer sold 4,500 July northerns at 27c; another sold 16,000 July at 26½c, f.o.b. River points, equal to 27c, Chgo. basis; 1,800 more July River points sold at 27c, Chgo. basis; total of 5,300 Julys sold at 26½c, f.o.b. Ft. Worth, equal to 27½c, Chgo. basis, for this premium point.

One packer sold 2,200 July bulls, mostly natives at 19½c, but a few brands included at 18½c, f.o.b. St. Paul and Milwaukee, figuring equal to 19½c, Chgo. basis, for natives.

**OUTSIDE SMALL PACKER.**—Offerings were more plentiful in the small packer market as the packer market softened. Some quote the market in a range of 24@27c, selected, trimmed, with some good fairly light average hides reported offered at the top figure, while traders indicate that buyers' ideas usually top at 26c at the moment.

**PACIFIC COAST.**—The Pacific Coast packers were reported to be offering July hides around early mid-week at 25c for cows and 24c for steers, with buyers holding to lower ideas.

**PACKER CALF AND KIPS.**—Packer calfskins have been active, with a softening tone. At the end of last week, one packer sold 45,000 to 50,000 July calfskins; northern heavies 9½/15 lbs. sold at 60c, steady price; northern lights under 9½ lbs. sold at 55c, or 5c down from bids a week earlier; another packer sold 3,000 July northern light calf also at 55c. River point calf have been slow to move in recent weeks. Late this week, one packer sold 25,000 June-July St. Louis calf at 47c, f.o.b. St.

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Louis, for both heavies and lights; another sold 6,000 St. Louis June production at 47c for heavies and lights, 15 lb. and down. A third packer sold 4,000 July northern heavy calf late this week at 55c, or 5c down from previous week.

Packer kips sold down 2½c at mid-week, when one packer sold 5,000 July-Aug. northern kips; northern natives sold at 40c, and over-weights at 35c, f.o.b. Chgo. and St. Paul, with brands at 2½c discount in each instance. Southerns are quoted nominally 2½c under northern kips pending trading.

**SHEEPSKINS.**—Production of packer shearlings is light at this season but some indicate an easier tone in the market. Mixed car sold, No. 1 shearlings at \$3.65 for straight run, and Fall clips at \$4.65, selected for moutons; another car No. 1's sold at \$3.50. Mixed car of lower grades sold, No. 2's at \$1.70, and No. 3's \$1.30, and these prices reported also on some small lots this week. Pickled skins are still talked around \$15.00 per doz for new skins, with no trading coming to light as yet. Packer wool lamb pelts are quoted around \$3.50 per cwt. lightweight basis for mostly westerns in a nominal way.

### N. Y. HIDE FUTURES

#### MONDAY, AUGUST 2, 1948

	Open	High	Low	Close
Sept.	25.40	25.60	24.70	24.65b
Dec.	25.00	25.25	24.40	24.40
Mar.	24.30	24.60	23.75	23.60b
June	23.70b	23.50	23.50	23.10b

Closing 85 to 100 points lower; sales 104 lots.

#### TUESDAY, AUGUST 3, 1948

	Open	High	Low	Close
Sept.	24.40b	25.15	24.50	24.65
Dec.	24.45	24.85	24.20	24.40
Mar.	23.45	23.95	23.30	23.35b
June	22.95	23.25	22.95	22.85n

Closing unchanged to 25 points lower; sales 98 lots.

#### WEDNESDAY, AUGUST 4, 1948

	Open	High	Low	Close
Sept.	24.45b	24.90	24.72	24.82b
Dec.	24.13b	24.60	24.30	24.39
Mar.	23.40b	23.75	23.58	23.73
June	22.70b	....	....	23.23n

Closing 19 to 38 points higher; sales 53 lots.

#### THURSDAY, AUGUST 5, 1948

	Open	High	Low	Close
Sept.	24.70b	25.10	24.15	24.60
Dec.	24.55b	24.68	23.75	24.25
Mar.	23.75b	23.95	23.00	23.35b
June	23.15b	22.90	22.90	22.85n

Closing 22 to 38 points lower; sales 116 lots.

#### FRIDAY, AUGUST 6, 1948

	Open	High	Low	Close
Sept.	24.35b	24.86	24.35	24.86
Dec.	23.80b	24.45	24.00	24.40
Mar.	22.95b	23.55	23.50	23.55
June	22.35b	....	....	23.00n

Closing 15 to 26 points higher; sales 25 lots.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$30.75 and the average was \$25.55. Friday provision prices were: Under 12 pork loins, 69@70; 10/14 green skinned hams, 59½; Boston butts, 53@54; 16/down pork shoulders, 45; under 3 spareribs, 46@47; 8/12 fat backs, 16½; regular pork trimmings, 30@30½; 18/20 DS bellies, 28½; 4/6 green picnics, 46; 8/up green picnics, 34.

### Cottonseed Oil

Closing prices at New York Friday were: Sept. 22.31b, 22.39ax; Oct. 21.55b, 21.75ax; Dec. 21.45; Jan. 21.45n; Mar. 21.39; May 21.30n; July 21.40n. Sales totaled 101 lots.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Week ended Aug. 5, '48	Previous Week	Cor. week 1947
Nat. stra.....	630	31	631½n
Ivy. Tex. stra.	626	27	627½
Hvy. butt	626	27	627½
Brnd'd stra.....	625	26	626½
Hvy. Col. stra.....	625	25	627
Ex-light Tex. stra.....	631	33	630
Brnd'd cows.....	627	27½	28½n 29
Hvy. nat. cows.....	29½	30	30
Brnd'd, nat. cows.....	628	30	31½n 32
Nat. bulls.....	19½	20	20½n 20
Brnd'd bulls.....	18½	19	19½
Calfskins, Nor. ....	60.55	60	72½ 68
Kips, Nor. nat. ....	64.40	64.25	65.55
Kips, Nor. brnd.....	63.75	64.00	65.25
Slunks, reg. ....	63.00	63.00	63.25
Slunks, hrs. ....	61.15	95	61.00

#### CITY AND OUTSIDE SMALL PACKERS

	Nat. all-wts.....	Bull. ....	Bull. ....	Bull. ....
Brnd'd all. wts.....	24	627	25	628
All. wts. ....	23	626	24	627
Nat. bulls.....	16	616½	16	617
Brnd'd bulls.....	15	615½	15	616
Calfskins.....	39	640n	43	645n
Kips, nat. ....	29	630	32	633n
Slunks, reg. ....	2.75	63.00n	2.75	63.00n
Slunks, hrs. ....	1.00	95	1.00	95

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

	All-weights .....	Bulls .....	Bulls .....	Bulls .....
All-weights .....	21	622	21	622
Bulls .....	13	613½n	13	613½n
Calfskins .....	25	626n	25	626n
Kipskins .....	622n	622n	30	632

All country hides and skins quoted on flat trimmed basis.

#### SHEEPSKINS, ETC.

	Dry shearlgs.....	Dry pelts.....	Horsehides.....
	3.50@3.65	63.75	2.25@2.50

Dry pelts ..... 629@629

Horsehides..... 10.25@11.50 10.25@11.50 8.00@8.50

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 31, 1948, were 6,337,000 lbs.; previous week 6,488,000 lbs.; same week 1947, 7,338,000 lbs.; 1948 to date 202,022,000 lbs., same period 1947, 226,619,000 lbs.

Shipments of hides from Chicago by rail for the week ended July 31, 1948, were 3,407,000 lbs.; previous week 4,029,000 lbs.; same week last year, 5,495,000 lbs.; 1948 to date, 143,447,000 lbs., same period last year, 284,427,000.



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A 500 Lb.	.17 F.P.M.	159.00
G 500 Lb.	.34 F.P.M.	189.00
B 1000 Lb.	.11 F.P.M.	189.00
C 1000 Lb.	.17 F.P.M.	199.00
J 1000 Lb.	.34 F.P.M.	229.00
D 2000 Lb.	.9 F.P.M.	199.00
K 2000 Lb.	.17 F.P.M.	229.00
P 4000 Lb.	.8 F.P.M.	299.00

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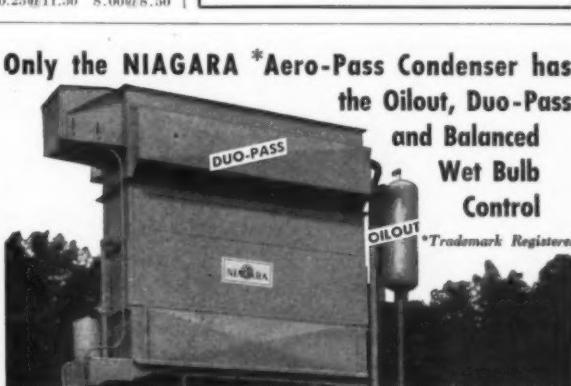
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# LIVESTOCK MARKETS

## Weekly Review

### 1948 Lamb Crop Is Smallest on Record

THE 1948 lamb crop totaling 20,467,000 head is the smallest on record (since 1924) and represents a reduction of almost 2,000,000 head, or 8 per cent, from the 1947 crop, the Bureau of Agricultural Economics reported this week. The current crop is more than 9,000,000 head, or 31 per cent, below the 1937-1946 average. The reduction is general over the United States and only a few of the native sheep states reported crops as large as or slightly larger than 1947. Nevada is the only state among the 13 western sheep states that did not show a reduction in the number of lambs saved.

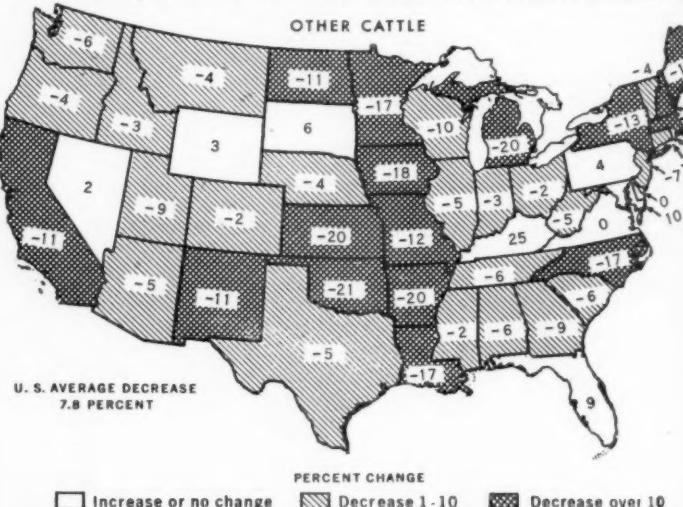
The percentage lamb crop (number of lambs saved per 100 ewes one year old and over on January 1) this year was 85.9. This is about 2½ points below last year, but is only slightly less than the 1937-46 average. This decrease is largely the result of a sharp reduction of 7 points in the percentage lamb crop for Texas. Four of the 13 western states have slight increases in the 1948 lamb crop percentage, while in the remainder, the percentage is the same as last year or less. In the native sheep states the 1948 lamb crop percentage varies widely by regions, with 12 states showing increases, 16 states showing decreases and seven showing no change from 1947. In the early lambing states of the Northwest the crop was good, but the development of early lambs was somewhat hindered by cold, wet weather. In the principal late lambing states of the West conditions were generally favorable for lamb production.

In the native sheep states the lamb crop was 7,111,000 head, a decrease of 416,000 head, or 6 per cent from 1947. The crop was 3,130,000 head below the ten-year average and the smallest on record for this area since 1924.

### CORN CROP MAY IMPROVE LONG-TERM BEEF PROSPECTS

Harvest of a record corn crop and the present supply and demand situation might bring about a reversal in the downward curve of the cattle cycle earlier than had been expected, according to some industry observers. It is believed that a large corn crop would increase feeding of cattle and strengthen demand for feeding stock this fall. With active demand for stocker and feeder cattle, slaughterers will have to compete with feeders for "two-way" cattle.

The USDA chart shows percentage changes in January 1 numbers of beef cattle on farms, 1945 to 1948. Beef cattle have been reduced a little more



#### DATA FOR 1948 ARE PRELIMINARY

in the Corn Belt than in the western range area; most states have shown decreases, although there are some exceptions. A large part of the reduction in total cattle numbers during 1947 was in the number kept for milk. Inventory numbers of steers and young heifers on January 1, 1948, were down from a year earlier, even though beef cow numbers were nearly maintained. The beef cattle herd contains a larger proportion of cows in relation to other cattle than at any time on record, and the smallest proportion of steers since 1935.

Steer and heifer slaughter this year has been relatively smaller than slaughter in other classes, in line with the reduced numbers of younger stock on hand January 1. Federally inspected slaughter of all cattle and calves in January-May was 16 per cent less than a year earlier. Heifer slaughter was down 31 per cent and steer slaughter 21 per cent below January-May, 1947.

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Minn. Phone LaSalle 1828 North Dakota Montana

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 4, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on  
hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:						
120-140 lbs....	\$25.50-28.00	\$25.00-29.00	\$.....	\$.....	\$.....	\$.....
140-160 lbs....	27.50-29.50	27.00-30.50	26.25-28.00	25.25-28.50	29.50-30.00	
160-180 lbs....	29.00-30.75	30.00-31.25	27.0-29.75	28.50-30.00	29.75-30.00	
180-200 lbs....	30.00-31.00	30.75-31.25	29.25-30.00	29.75-30.25	30.00-30.25	
200-220 lbs....	30.25-31.00	30.75-31.25	29.75-30.25	29.75-30.25	30.00 only	
220-240 lbs....	30.00-31.00	30.75-31.25	29.75-30.25	29.75-30.25	30.00 only	
240-270 lbs....	28.75-30.50	29.50-30.75	29.00-30.00	29.00-30.50	28.00-30.00	
270-300 lbs....	27.00-29.25	28.25-29.50	26.75-29.50	26.50-29.25	26.00-28.50	
300-330 lbs....	26.00-27.75	27.00-28.50	26.00-27.50	2.50-27.00	25.50-27.50	
330-360 lbs....	24.75-27.00	25.25-27.25	25.00-26.75	24.50-26.00	25.00-25.50	
Medium:						
160-220 lbs....	26.50-30.25	29.00-30.75	26.75-29.25	25.50-29.50	29.00-29.50	

### 80WS:

Good and Choice:						
270-300 lbs....	25.00-25.50	26.75-27.75	25.00-25.50	25.00-25.50	25.75-26.00	
300-330 lbs....	25.00-25.50	26.50-27.25	25.00-25.50	25.75-25.50	25.75-26.00	
330-360 lbs....	23.75-25.50	24.75-26.75	24.25-25.25	24.50-25.00	25.00-25.75	
360-400 lbs....	22.00-24.50	23.00-25.25	23.00-25.00	23.50-24.75	23.50-25.50	
Good:						
400-450 lbs....	21.00-23.25	22.00-23.50	22.00-24.00	22.50-24.00	22.50-24.50	
450-550 lbs....	20.00-22.50	21.00-22.25	21.00-22.75	22.00-23.50	21.50-22.50	
Medium:						
250-350 lbs....	19.00-24.75	20.00-27.00	20.50-24.00	21.00-25.00	20.50-23.50	

### PIGS (Slaughter):

Medium and Good:						
90-120 lbs....	21.75-26.00	21.00-26.00	.....	.....	.....	.....

### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:						
700-900 lbs....	37.00-39.00	38.00-39.25	37.00-39.50	36.75-38.75	37.50-39.00	
900-1100 lbs....	37.50-39.50	38.75-40.85	37.50-40.00	36.75-39.50	37.50-39.50	
1100-1300 lbs....	37.50-39.50	38.75-40.85	37.50-40.00	36.75-39.75	38.00-40.00	
1300-1500 lbs....	37.50-39.00	38.75-40.85	37.00-39.50	36.25-39.00	38.00-40.00	

### STEERS, Good:

700-900 lbs....	32.00-37.00	32.50-38.00	32.00-37.50	31.00-36.75	32.00-37.50	
900-1100 lbs....	32.50-37.50	32.50-38.75	32.50-37.50	31.50-36.75	32.00-38.00	
1100-1300 lbs....	32.50-37.50	32.50-38.75	32.50-37.50	31.75-36.75	32.00-38.00	
1300-1500 lbs....	32.50-37.50	33.00-38.75	32.00-37.50	31.50-36.75	32.00-38.00	

### STEERS, Medium:

700-1100 lbs....	25.00-32.00	23.00-33.00	23.00-32.50	25.00-31.50	25.50-32.00	
1100-1300 lbs....	25.50-32.50	24.50-33.00	24.00-32.50	26.00-31.50	25.50-32.00	

### STEERS, Common:

700-1100 lbs....	21.00-25.50	20.00-24.50	20.00-24.00	21.00-26.00	21.50-25.50	
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### HEIFERS, Choice:

600-800 lbs....	36.50-38.50	36.50-37.50	36.00-39.00	35.75-38.50	36.50-38.00	
800-1000 lbs....	36.50-38.50	37.50-38.50	37.00-39.00	36.00-38.50	36.50-38.00	

### HEIFERS, Good:

600-800 lbs....	32.00-37.00	31.50-36.50	31.00-37.00	31.00-36.00	31.50-36.50	
800-1000 lbs....	32.00-37.00	32.50-37.50	32.00-37.00	31.00-36.00	31.50-36.50	

### HEIFERS, Medium:

500-900 lbs....	22.50-32.00	23.00-33.00	22.00-32.00	24.50-31.00	24.50-31.50	
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### HEIFERS, Common:

500-900 lbs....	19.00-22.50	20.00-23.50	19.00-22.00	20.00-24.50	19.50-24.50	
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### COWS (All Weights):

Good .....	23.50-25.00	24.50-28.00	22.75-25.00	22.75-25.00	22.50-24.50	
Medium .....	20.50-23.50	22.00-24.50	20.50-22.75	19.75-22.75	20.50-22.50	
Cat. & com. ....	17.50-20.50	17.00-22.00	18.00-20.50	17.50-19.75	17.00-20.50	
Canners .....	15.50-17.50	15.50-17.50	15.50-18.00	16.00-17.50	16.00-17.00	

### BULLS (Trs. Excl.), All Weights:

Beef, good .....	24.50-25.00	24.50-25.50	24.00-24.50	24.50-25.25	24.00-25.00	
Sausage, good .....	24.00-25.00	24.50-26.00	23.50-24.50	24.00-24.50	24.00-25.00	
Sausage, medium .....	22.00-24.00	21.50-24.50	21.50-23.50	22.00-24.00	22.00-24.00	
Sausage, cut. & com. ....	18.00-22.00	18.00-21.50	18.50-21.50	19.00-22.00	19.00-22.00	

### CALFERS (500 lbs. down):

Good & choice....	27.00-33.00	24.00-26.00	25.00-30.00	.....	26.00-30.00	
Com. & med....	17.00-28.00	22.00-28.00	17.00-24.00	18.00-26.00	20.00-28.00	
Call .....	12.00-17.00	17.00-19.00	12.00-17.00	15.00-18.00	16.00-20.00	

### SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):						
-----------------	--	--	--	--	--	--

Good & choice*....	28.00-30.00	28.75-29.50	28.00-28.50	28.50-29.50	28.50-29.75	
Med. & good*....	23.50-28.00	25.50-28.25	24.50-27.75	24.25-28.25	24.00-28.25	
Common .....	18.50-23.00	21.00-24.50	20.00-24.25	19.00-24.00	19.50-23.75	

### TELG. WETHERS:<sup>2</sup>

Good & choice*....	26.00-27.00	23.50-24.00	.....	24.50-26.00		
Med. & good*....	23.00-25.50	20.50-23.25	.....	22.00-24.25		

### EWES:

Good & choice*....	10.00-11.25	11.75-12.50	11.00-11.50	10.50-11.50	12.00-13.00	
Com. & med....	8.00-9.75	9.50-11.75	9.50-11.00	7.50-10.25	8.75-11.75	
Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.						

"Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent less averaging within the top half of the good and the top half of the medium grades, respectively."						
Quotations on shorn basis.						

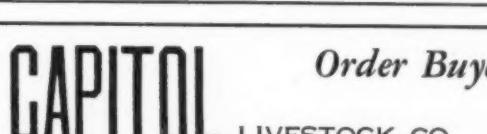


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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 31, 1948, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 2,275 hogs; Swift, 526 hogs; Wilson, 2,015 hogs; Agar, 4,368 hogs; Shippers, 8,539 hogs; Others, 15,464 hogs.

Total: 17,615 cattle, 1,772 calves; 33,187 hogs; 3,880 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep

Armour	4,374	997	1,271	1,644
Cudahy	2,910	745	501	1,006
Swift	3,529	1,195	936	7,882
Wilson	1,590	806	1,051	1,418
Central	321	100	100	100
Others	7,190	16	2,441	1,697

Totals 19,914 3,819 6,200 13,647

### OMAHA

Cattle & Calves Hogs Sheep

Armour	5,228	5,036	396
Cudahy	3,081	3,307	1,163
Swift	3,415	2,844	1,290
Wilson	2,208	2,258	407
Eagle	48	—	—
Greater Omaha	129	—	—
Hoffman	79	—	—
Rothschild	304	—	—
Roth	123	—	—
Kingan	938	—	—
Merchants	34	—	—
Shippers	—	11,239	—

Totals 16,480 25,684 3,258

### E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour	3,259	2,117	2,675	4,164
Swift	3,190	2,626	2,345	3,981
Hunter	1,186	—	1,406	83
Dill	—	—	752	—
Krey	—	—	145	—
Laclede	—	—	875	—
Sielhoff	—	—	224	—
Others	3,343	286	5,500	1,778
Shippers	3,507	1,377	14,989	141

Totals 14,575 6,406 28,920 10,147

### ST. JOSEPH

Cattle Calves Hogs Sheep

Swift	2,317	480	3,271	3,500
Armour	2,631	746	4,088	1,925
Others	2,580	408	2,741	—

Totals 7,528 1,634 10,080 5,485

Does not include 224 cattle, 2,615 hogs and 3,754 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep

Cudahy	2,243	50	5,844	1,118
Armour	2,225	51	7,004	2,644
Swift	1,787	32	2,146	1,252
Others	260	—	—	—
Shippers	11,647	164	10,800	1,163

Totals 18,162 297 25,794 6,177

### WICHITA

Cattle Calves Hogs Sheep

Cudahy	1,111	830	1,394	1,204
Guggenheim	—	—	—	—
Dunn	568	—	—	—
Ostertag	71	—	3	—
Sunflower	95	—	380	—
Pioneer	22	—	—	—
Excel	94	—	—	—
Others	329	—	370	544

Totals 3,351 839 2,147 1,748

### OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour	2,403	583	833	317
Wilson	2,034	1,016	1,215	253
Others	195	—	403	—

Totals 4,632 1,599 2,451 570

Does not include 115 cattle, 1,241 calves, 3,955 hogs and 1,006 sheep bought direct.

### CINCINNATI

Cattle Calves Hogs Sheep

Gall's	—	—	386	
Kahn's	—	—	—	
Lohrey	—	—	824	
Meyer	—	—	—	
Schnichter	135	123	—	20
Schroth	—	—	—	—
National	235	—	—	—
Others	2,301	1,054	6,943	502

Totals 2,761 1,177 7,770 908

Does not include 1,071 cattle and 732 hogs bought direct. Market shipments for the week were 145 cattle, 118 calves, 701 hogs and 2,568 sheep.

## DENVER

Oattle	Calves	Hogs	Sheep	
Armour	1,008	78	1,985	1,786
Swift	505	165	1,417	1,859
Cudahy	635	92	2,129	1,500
Others	2,361	367	1,298	2,007

Totals 4,510 702 5,919 7,446

## ST. PAUL

Oattle	Calves	Hogs	Sheep	
Armour	3,925	1,630	5,510	2,094
Bartsch	372	—	—	—
Cudahy	965	966	—	1,013
Rifkin	708	12	—	—
Swift	4,740	2,381	8,984	2,374
Others	1,742	1,547	7,217	2,101

Totals 12,450 6,536 21,711 6,631

## FORT WORTH

Cattle	Calves	Hogs	Sheep	
Armour	1,837	1,603	1,131	1,500
Swift	2,574	1,344	615	7,907
Blue	—	—	—	—
Bonnet	339	88	71	—
City	680	52	71	—
Rosenthal	56	2	—	21

Totals 5,386 3,089 1,817 15,439

## TOTAL PACKER PURCHASES

Week ended	Prev. week	Cor.
July 31	1947	1947

Cattle	127,304	134,497	162,186
Hogs	171,680	207,918	181,510
Sheep	75,327	77,346	117,445

Total ...

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

## RECEIPTS

Cattle	Calves	Hogs	Sheep	
July 29	3,817	404	5,816	1,349
July 30	1,882	388	4,390	904
July 31	530	18	3,690	316
Aug. 1	2,875	950	8,917	3,566
Aug. 2	6,781	570	8,742	2,456
Aug. 3	10,100	900	7,000	2,500
Aug. 4	3,800	500	5,000	1,500

\*Wk. so far ... 32,912 2,653 35,528 12,161

Wk. ago ... 24,307 2,758 36,621 10,113

1947 ... 33,912 4,286 29,758 7,582

1946 ... 41,544 4,029 46,108 17,983

\*Including 94 cattle, 870 calves, 7,215 hogs and 5,500 sheep direct to packers.

## SHIPMENTS

Cattle	Calves	Hogs	Sheep	
July 29	1,691	35	2,146	32
July 30	665	7	1,373	69
July 31	206	—	70	—
Aug. 1	2,741	12	1,447	35
Aug. 2	3,044	23	2,143	—
Aug. 3	3,771	81	1,077	301
Aug. 4	1,590	30	2,500	30

Wk. so far ... 11,056 196 7,167 386

Wk. ago ... 8,903 262 7,166 113

1947 ... 12,845 469 3,656 153

1946 ... 18,153 449 5,063 1,876

## JULY RECEIPTS

1948	1947
120,428	161,189
Calves	12,431
Hogs	224,679
Sheep	45,844

... 26,119

## JULY SHIPMENTS

1948	1947
45,671	65,562
Cattle	40,007
Hogs	4,000
Sheep	2,088

... 33,174

... 5,218

## CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 5, 1948:

Week ended Aug. 5, 1948

Packers' purch. ... 13,612 25,856

Shippers' purch. ... 8,040 9,090

Total ... 21,652 34,916

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 29:

Cattle Calves Hogs Sheep

Los Angeles ... 7,900 1,700 2,600 375

No. Portland ... 3,140 515 975 2,065

San Francisco ... 1,500 250 1,300 17,890

Special  
PROVISION  
of Livestock  
for the we...

Chicago  
Kansas City  
Omaha  
East St. Louis  
St. Joseph  
Sioux City  
Wichita  
New York  
Jersey City  
Oklahoma City  
Cincinnati  
Denver  
St. Paul  
Milwaukee

Total ...

Chicago  
Kansas City  
Omaha  
East St. Louis  
St. Joseph  
Sioux City  
Wichita  
New York  
Jersey City  
Oklahoma City  
Cincinnati  
Denver  
St. Paul  
Milwaukee

Total ...

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St. Joseph  
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St. Paul  
Milwaukee

Total ...

## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 31, 1948.

### CATTLE

	Week ended	Prev. week,	Cor.
	July 31	July 31	1947
Chicago	17,615	16,306	21,587
Kansas City	23,733	20,947	28,243
Omaha†	18,577	16,016	22,481
East St. Louis	7,635	8,293	13,934
St. Joseph	7,695	8,928	9,733
Sioux City	6,648	6,195	8,506
Wichita‡	5,529	5,980	3,973
New York & Jersey City	5,050	5,827	7,598
Oklahoma City	7,387	8,922	8,789
Cincinnati	3,802	5,166	6,993
Denver	6,040	6,639	7,560
St. Paul	10,708	14,364	15,236
Milwaukee	2,384	3,104	3,834
Total	123,005	126,747	158,507

### HOGS

	Chicago	6,200	29,289	27,312
Kansas City	8,334	8,547		
Omaha†	23,553	33,214	27,375	
East St. Louis	8,422	14,043	17,397	
St. Joseph	10,745	15,062	13,537	
Saint Paul	15,648	17,490	21,608	
Wichita‡	2,147	3,010	1,208	
New York & Jersey City	23,447	22,848	27,574	
Oklahoma City	6,406	6,567	6,032	
Cincinnati	8,292	7,624	9,874	
Denver	6,469	6,444	5,789	
St. Paul	14,494	19,242	20,428	
Milwaukee‡	3,137	3,487	3,033	
Total	153,642	186,654	189,714	

### SHEEP

	Chicago	3,880	5,380	5,132
Kansas City	13,047	9,462	15,644	
Omaha†	11,373	14,942	9,859	
East St. Louis	8,228	10,130	11,174	
St. Joseph	9,289	5,315	12,124	
Saint Paul	5,014	3,866	4,118	
Wichita‡	1,748	2,045	1,600	
New York & Jersey City	33,592	36,421	37,465	
Oklahoma City	1,576	3,668	3,237	
Cincinnati	911	1,011	1,898	
Denver	11,545	12,960	4,240	
St. Paul	5,681	6,458	6,980	
Milwaukee‡	905	736	439	
Total	107,339	116,024	114,590	

\*Cattle and calves.

†Federally inspected slaughter, including directs.

Stockyards sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on August 5:

CATTLE:	Steers, med. & gd.	\$29.00@36.50
Heifers, med. & gd.	25.00@23.50	
Cows, good	23.00@25.00	
Cows, com. to med.	19.00@22.00	
Cows, cut & can.	16.00@19.00	
Bulls, beef	24.00@26.00	
Bulls, sausage	20.00@23.50	
CALVES:		
Vealers, gd. & choice	\$27.00@31.00	
Com. to med.	20.00@27.00	
Calls	15.00@19.00	
HOGS:		
Gd. & ch.	\$30.75@31.25	
Sows	24.00@24.50	
LAMB:	Gd. & ch.	\$27.00@28.00

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on August 5:

CATTLE:	Steers, com.	625
Cows, med. to gd.	20	623½
Cows, com. to com.	16	618½
Bulls, sausage	25	626½
Vealers, med. & gd.	25½@28	
HOGS:	Gd. & ch.	30½@31
Med. to choice	25½@28	

## CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., August 5.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

	Hogs, good to choice:	
160-180 lb.	160-180 lb.	
180-240 lb.	180-240 lb.	\$28.75@30.00
240-300 lb.	240-300 lb.	26.00@28.00
300-360 lb.	300-360 lb.	24.75@28.50
Sows:		
270-360 lb.	270-360 lb.	\$24.00@25.50
400-550 lb.	400-550 lb.	19.00@21.50

Receipts of hogs at Corn Belt markets for the week ended August 5 were reported to be:

	This week	Same day last wk.
estimated		
July 30	21,000	24,000
July 31	23,000	23,500
Aug. 2	20,000	28,000
Aug. 3	22,000	29,000
Aug. 4	24,000	20,000
Aug. 5	22,000	37,000

## LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended July 31.

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
July 31	217,000	265,000	148,000
July 24	243,000	335,000	166,000
1947	287,000	300,000	201,000
1946	370,000	333,000	278,000
1945	275,000	210,000	206,000
AT 11 MARKETS, WEEK ENDED:			
July 31		207,000	
July 24		259,000	
1947		253,000	
1946		261,000	
1945		173,000	
AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
July 31	141,000	180,000	73,000
July 24	154,000	221,000	85,000
1947	202,000	220,000	121,000
1946	254,000	221,000	164,000
1945	190,000	149,000	124,000

## CANADIAN KILL

Inspected slaughter in Canada for week ended July 24:

CATTLE:	Week Ended	Same Week Last Year
Western Canada	12,565	14,229
Eastern Canada	11,754	12,557
Total	24,319	26,786
HOGS:		
Western Canada	24,915	25,197
Eastern Canada	13,598	39,696
Total	58,513	64,893
SHEEP:		
Western Canada	4,309	8,341
Eastern Canada	6,373	4,976
Total	10,682	13,317

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended July 31, 1948:

Cattle Calves Hogs* Sheep	Salable	281	512	1,076
Total (incl. directs)	3,447	7,253	10,032	21,431
Previous week:				
Salable	476	1,795	804	1,457
Total (incl. directs)	2,750	8,235	15,499	26,925

\*Including hogs at 31st street.

The advertisement features a central figure of a man in a top hat and suit, holding a briefcase, with a speech bubble above him. Surrounding him are several jagged, torn-paper-style boxes containing text. The boxes include:  
**HYGRADE**  
**in name... high grade in fact!**  
**HYGRADE FOOD PRODUCTS CORP.**  
**EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N.Y.**  
**HYGRADE'S BEEF • VEAL • LAMB**  
**HYGRADE'S ALL-BEEF FRANKFURTHERS**  
**HYGRADE'S ORIGINAL WEST VIRGINIA CURED HAM**  
**HYGRADE'S HONEY BRAND HAMS & BACON**  
**...also a complete line of Hygrade's Frozen Meats, Pre-Cooked Frozen Foods, and Canned Meats**  
**HYGRADE'S CORNED BEEF AND TONGUE**

## MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**  
**HAMS • BACON • SAUSAGE**  
**LARD • CANNED MEATS**  
**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & CO.**  
*Established in England in 1827 • In America since 1865*

*Packing Plants:*

Ottumwa, Iowa • Sioux Falls, S.D. • Topeka, Kansas

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending July 31, 1948.	10,731
Week previous .....	8,332
Same week year ago.....	9,705

### COW:

Week ending July 31, 1948.	2,454
Week previous .....	2,280
Same week year ago.....	3,639

### BULL:

Week ending July 31, 1948.	828
Week previous .....	762
Same week year ago.....	339

### VEAL:

Week ending July 31, 1948.	16,146
Week previous .....	6,930
Same week year ago.....	15,944

### LAMB:

Week ending July 31, 1948.	52,993
Week previous .....	35,550
Same week year ago.....	44,633

### MUTTON:

Week ending July 31, 1948.	4,647
Week previous .....	1,653
Same week year ago.....	2,795

### HOG AND PIG:

Week ending July 31, 1948.	4,020
Week previous .....	4,647
Same week year ago.....	1,514

### PORK CUTS:

Week ending July 31, 1948.	1,538,345
Week previous .....	1,837,396
Same week year ago.....	1,240,788

### BEEF CUTS:

Week ending July 31, 1948.	232,781
Week previous .....	182,313
Same week year ago.....	212,272

### VEAL AND CALF:

Week ending July 31, 1948.	4,835
Week previous .....	2,044
Same week year ago.....	2,362

### LAMB AND MUTTON:

Week ending July 31, 1948.	3,578
Week previous .....	2,789
Same week year ago.....	3,574

Calves: \*Incomplete.

### BEEF CURED:

Week ending July 31, 1948.	43,618
Week previous .....	506
Same week year ago.....	17,632

### PORK CURED AND SMOKED:

Week ending July 31, 1948.	781,550
Week previous .....	1,340,297
Same week year ago.....	1,005,509

### LARD AND PORK FATS:<sup>†</sup>

Week ending July 31, 1948.	77,512
Week previous .....	65,961
Same week year ago.....	138,330

### LOCAL SLAUGHTER

#### STEERS:

Head
Week ending July 31, 1948.
3,427

#### COWS:

Head
Week previous .....
3,677

#### BULLS:

Head
Week ending July 31, 1948.
933

#### CALVES:

Head
Week previous .....
1,220

#### HOGS:

Head
Week ending July 31, 1948.
23,447

#### Sheep:

Head
Week previous .....
22,848

#### LAMBS:

Head
Same week year ago.....
27,574

#### SHEEP:

Head
Week ending July 31, 1948.
33,592

#### Country dressed product at New York:

Head
36,421
Same week year ago.....
37,405

Country dressed product at New York totaled 4,363 veal, 8 hogs and 6 lambs in addition to that shown above. Previous week, 4,173 veal, 13 hogs and 6 lambs. Same week 1947: 2,278 veal and 6 lambs.

Week ended July 30. ....

Week previous .....

Cor. week last year. ....

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended July 31 as reported by the USDA, continued to show a decrease in all classes of slaughter as compared with a week earlier.

### NORTH ATLANTIC

Cattle	Calves	Hogs	Sheep & Lambs
3,050	11,180	23,447	33,592

### NORTH CENTRAL

Cattle	Calves	Hogs	Sheep & Lambs
2,021	2,287	16,711	1,495

### SOUTHEAST<sup>4</sup>

Cattle	Calves	Hogs	Sheep & Lambs
7,902	4,575	7,304	1

### SOUTH CENTRAL WEST<sup>5</sup>

Cattle	Calves	Hogs	Sheep & Lambs
23,214	10,873	32,112	29,593

### ROCKY MOUNTAIN<sup>6</sup>

Cattle	Calves	Hogs	Sheep & Lambs
6,391	1,018	6,549	12,046

### PACIFIC<sup>7</sup>

Cattle	Calves	Hogs	Sheep & Lambs
14,861	5,047	18,309	31,197

### Grand total .....

Cattle	Calves	Hogs	Sheep & Lambs
182,014	88,858	450,419	230,011

### Total week ago.....

Cattle	Calves	Hogs	Sheep & Lambs
196,906	95,386	508,636	238,038

### Total same period 1947.....

Cattle	Calves	Hogs	Sheep & Lambs
220,780	104,190	512,821	230,941

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Ga. <sup>5</sup>Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes omitted from Group No. 7; not operating under Federal Inspection.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Inspection during June, 1948—cattle, 75.3; calves, 65.0; hogs, 74.6; sheep and lambs, 87.7.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

### CLASSIFIED ADVERTISING PAYABLE IN ADVANCE

### BUSINESS OPPORTUNITIES

Small DRY RENDERING plant for sale, \$35,000.00. Terms. Good southwest location. FS-175. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P.O. Box 6669 Los Angeles 22, Calif.

### RENDERING PLANT

Most modern one cooker plant in south. Processing two cooks daily now. Soon will have four. Have another cooker on order. Built new in December, 1947. All new equipment. Four large model trucks with steel bodies and winches. Have several long time, bone, offal, grease and tallow contracts. Located in city of over 100,000 population and live stock center which has over 300,000 head of cattle within 50 mile radius of plant, not including horses, hogs, etc. Plenty water, good sewerage and power. Pavement to plant. Railroad siding, nice four room air-conditioned stone bungalow, 3 acres of ground. Only plant within 100 miles, plenty of room for expansion. Price, \$85,000. FS-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HOG • CATTLE • SHEEP SAUSAGE CASINGS

### ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SUENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL

## EQUIPMENT FOR SALE

### EXCLUSIVE COMPLETE CANNING ROOM and SAUSAGE ROOM

These offerings have been given us for exclusive sale . . . owner describes in excellent condition . . . these will make an exceptional buy for some one.

- 6—Two Basket Berlin-Chapman Retorts tested 40 lb. pressure, swing type top, good condition.  
 6—Complete sets Taylor Recording Instruments for the above retorts.  
 20—Berlin Chapman Heavy Duty perforated retort crates.  
 1—1000 lb. Electro-Lift Hoist 3/60/220 with 40 foot rail and hanger.

Above items \$5,600 complete.

If above does not sell as a unit, it will be offered individually.

### SAUSAGE ROOM

- 1—Buffalo #3 Meat Mixer 700 lb. with motor \$750.00.  
 1—#43B Silent Cutter 250 lb. capacity 20 H.P. 3/60/220 volt motor \$1,000.00.  
 1—Globe Meat Grinder #5166-405 with 20 H.P. 3/60/220 motor, hardly used \$1200.00.  
 1—400 lb. Buffalo Stuffer \$700.00.  
 2—Air-cooled air compressors: 1 1/2 HP Westinghouse \$325.00.  
 1—3 H.P. Curtis \$300.00. Both in good operating condition.  
 2—Rockford Fillers up to 1 1/2 lb. capacity \$293.00 ea.  
 1—Linker Tying machine 1 1/2 years old, for wieners, recently checked over by factory representative and found in good condition. This also includes a kit with additional spare parts worth \$250.00. Complete \$1650.00.  
 1—Jones Superior #54 Band Saw with stainless steel table, good condition \$800.00.  
 1—Hysen Packing Machine equipped with electric eye used for wrapping one lb. wiener trays, adjustable \$1600.00.  
 1—Pack-o-Matic Case Sealer top and bottom, adjustable, has handled from 12 oz. to 6 lb. sizes \$2150.00.  
 1—8x10 ft. Army Surplus Walk-In Refrigerator with complete refrigeration unit \$1500.00.  
 All above can be inspected at seller's plant in midwest.

**NOTE: WE ALSO HAVE A LIST OF USED equipment offered from a recent packing house liquidation . . . this will be sent on request.**

### E. G. JAMES COMPANY

316 So. La Salle St.  
 Chicago 4, Illinois  
 Phone Harrison 9062

### ICE MACHINES

One-3x3  
 One-4x4  
 York self contained ammonia units complete with motors, starters, etc. Can be seen in operation. In A-1 condition. Machines maintained under York service contract. Slotkowski Sausage Co., 2021 W. 18th St., Chicago 8, Ill. Phone Canal 1667.

FOR SALE: New Red Lion expeller press with 15" tempering apparatus and magnetic separator. Price: \$5,000.00. This machine has never been used and quick shipment can be made. FS-186, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### SCOOP

SILENT CUTTER, Boss #90, Bowl size 65"	
Cap. 600#, 9 Knives, Less motor.....	\$1500.00
SILENT CUTTER—Boss #80A, Bowl size 56", Cap. 375#, 8 Knives, Less motor.....	2000.00
SMOKE STICKS—Wood, 5000 available, ea.	.05
BACON HANGERS—8000 available	
8 prong .....	.06 ea.
10 prong .....	.08 ea.
SMOKEHOUSE TREES—3, 4 and 5 Station Single trolley, closed ends, Notched bars from, ea.	5.00

### Aaron Equipment Co.

Offices and Warehouse  
 1347 S. Ashland Ave., Chicago 8, Ill.

#### CHesapeake 5300

Single items or complete plants bought and sold.

### Meat Packers—Attention

FOR SALE: 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallon; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell 4x9' Lard Roller; 1-Anco 3'x6' Lard Roll, m.d.; 1-Brech 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
 14-19 Park Row, New York City, N. Y.

### For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor  
 Silent Cutter Boss 36" Bowl with 20 HP motor  
 Silent Cutter Buffalo 43A & other sizes  
 Rotary Cutter with 21-20" Round Blades  
 Bacon Slicers; Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

### NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

### FOR SALE:

Boss—400# Stuffer and stainless table.....\$950.00  
 Boss—200# Stuffer ..... 450.00  
 Boss—#465 fat dicer ..... 450.00  
 Boss—#166 grinder 15 HP ..... 750.00

### ALL IN GOOD CONDITION

H. F. Busch Company 4756 Paddock Road Cincinnati 29, Ohio Phone Redwood 1350

### For Sale Reasonable

Used boiling cans manufactured by Ham Boiler Corporation, cast aluminum, good condition:

- 106 Type 02-C2
- 145 Type E-2
- 125 Type 0-2
- 97 Type 1-8-2
- 90 Type 0-2

Call RICHARD SCHNIBBE, Evergreen 8-4436. Ask for John or Mack.

TRUCK REFRIGERATING UNIT: Thermo King 1916 model CTA, brand new, completely automatic, gas operated for use in large trailer truck, never used in service, in perfect operating condition. Bargain \$3500. Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Missouri.

For Sale: One 1,130 ton French Oil press in good working condition, cylinder three years old, four 4x7 cookers with percolator boxes, prices reasonable, prompt shipment. Write P.O. Box 1174, Youngstown, Ohio.

### PICKLING VATS

Hardwood (165 gal. cap.) Special \$7.80 each. Free delivery, certain areas. Meat Packers Equipment Co., 5427 N. Kenmore Ave., Chicago 40, Ill.

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Morley, Pennsylvania

FOR SALE: One new model 5-9 Hayssen carton wrapping machine, used 30 days, cost \$2,600.00, will sell for \$1,500.00. FS-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One white bacon skinning machine with a 1 1/2 HP G.E. motor. Both in good condition. Asking price \$485.00. Wilmington Provision Company, Foot of Orange St., Wilmington 99, Delaware.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Bariant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Sausage and Smokehouse

7792—MIXER: Buffalo, 175# cap., completely overhauled, NEW, 2 HP Sterling, 3 ph., 60 cycle motor, close connected with roller chain drive.....	\$495.00
7547—MIXER: J. J. Day #3, 300 lb. cap., 2 HP 200 V motor, recently overhauled .....	230.00
7578—MIXER: 100# Day, with 1 HP motor, newly galv. tub, in exec. cond. ....	195.00
7534—STUFFER: Buffalo, 400 lb., recond. & guar., new stuffer cocks.....	850.00
7513—STUFFER: Boss, 200# complete with new auto. valve assembly, new piston & valves, exec. cond. ....	595.00
7717—RACON SLICER: U. S. 150 B, with 1 1/2 HP motor, 110 V, guar. perfect cond., complete with stacker .....	700.00
7570—SILENT CUTTER: Boss 80-A, cap. 375 lbs., with self unloader, motor & starter, 3 sets of knives, exec. cond. ....	3000.00
7516—SILENT CUTTER: #43-A, Buffalo, without motor (new motor available extra), recond. & guar.....	800.00
7508—SILENT CUTTER: Menges, 175 lb., 238, 4x74" floor space, height 47", no motor. Motor mounts on base for direct connection to knife shaft. Recond., new gear, new knives.....	600.00

### Rendering and Lard

7787—COOKER: BOSS, 5x9, complete with new motor & drive, has new shaft, all new paddles, new gaskets, completely overhauled .....	\$3000.00
7761—COOKER: Dry Rendering, Boss, 5x9 with 25 HP motor, 3/60/220, chain driven .....	1400.00
6100—HOG SCRAPER: Anco, 150 hogs per hour, 2 drum, 7 1/2 HP motor, extra sprockets and chain, exec. cond., reduced to .....	900.00
7713—HOG DEHAIRER: UNIT: Boss, No. 46-A, 10 HP motor, chain drive, reconditioned gambrelling bench & steel tub with new bottom, 12'x5'6"x3', practically new .....	2750.00
7149—PRESS: Thos. Albright, 500 ton, bottom discharge, 20" piston, 24" curb, complete with fittings, press & pump, 4 columns .....	1725.00
7746—PRESS: Boss, 300 ton, 14", complete with Union Steam Pump, size 8"x12" .....	2750.00

### Killing Floor and Cutting

7738—DEPLATOR: Allbright-Nell #770 Rail Drop, push button operation, 200 hogs per hr. capacity .....	\$850.00
7791—VISCIERA TABLE: NEW Visciera Table, 22' long, stainless steel pans, frame galv., with galv. standing platform, 1 HP motor, head shaft for driving overhead conveyor .....	350.00
7687—HOG CUTTING CONVEYOR TABLE: all galv. total 39 1/2' long, 32" flights, 41' overall width, 29" cutoff shoulder saw, with 2 5-HP motors, Belly Roller, exec. cond. ....	4500.00

### Complete Rendering Plant

7794—COMPLETE RENDERING PLANT: 7 acres land, including Horse Lot, Deep well, 1 Building 90'x30', 1 Hide Building 25'x25', 1 Boiler Room 30'x15', 4x12 Marlow Cooker, 125 HP Brownell Boiler, 1 1/2 ton Ice Machine, 150 ton Hydraulic Press, 15'x15"x7 1/2", Cooler, 1—1/2 ton 48 Ford Truck, 1—1 1/2 ton 48 Ford Truck, 1—1 1/2 ton Studebaker Truck .....	\$350,000.00
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### Complete Rendering Plant

7659—RENDERING PLANT: 7 acres land, plenty of water, 1 Building 38'x40'—2 floors (constructed of brick, cement & steel); Galv. building 18'x25' has 1000# boiler with Iron Fireman Stoker. New smokestack; French Oil Mill Cooker, 5x10, with steam engine; French Oil Mill Hyd. Press, 300 ton, with pump.....	\$43,500.00
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Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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